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spring delights

Lemon-Cream Cheese Cupcake

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spring is in the air

When someone coined the phrase, "there's something in the air," they must've been talking about spring. Spring air smells so good to me. It's fresh, it's crisp and it signals that something new is ahead.

In my neighborhood, it's the time when people resurface after months tucked behind closed windows and doors. Everyone is eager to enjoy the freshness of spring. Suddenly the street is alive with kids riding bikes and grown-ups tidying gardens and planting flowers. People start to reconnect with a wave, a smile and a hello.

At my house, the first sign of warmer spring weather draws my husband Kevin to our backyard, where he's always the first on our block to light their fire pit. Enticed by the smell, warmth and flickering light of an afternoon fire, neighbors begin to gather in our yard and, before we know it, a spontaneous party has begun. I usually whip together a few snacks and drinks as needed, and everyone has fun.

However, this year, we've decided to turn this spring ritual into a bonfire potluck. A scheduled party means no one will miss out on the fun and everyone can contribute their favorite dishes. Instead of winter stews and soups, it's time for lighter, fresher fare. I'm going to make a few recipes that are perfect for welcoming the season, including the Spring Veggie Pizza Appetizer featured in this issue. It's crisp, it's colorful and smells like spring.

Enjoy the season,

Jo

Joanne Hoff
On behalf of the Kraft Kitchens

P.S. For more spring potluck recipe ideas, see page 24.

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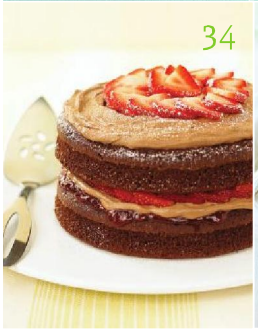

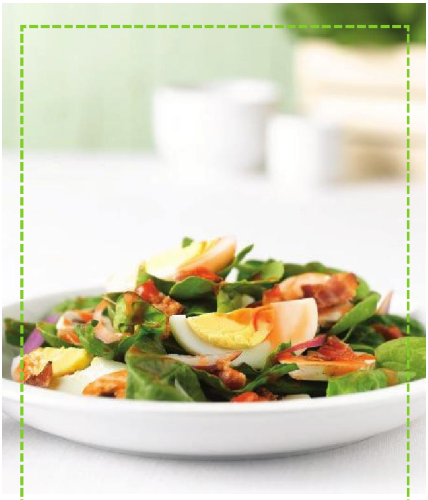

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OVER 2,000,000 TREES PLANTED

We hope you enjoy this season's issue of **food & family** magazine. Save it to refer back to these great recipes and easy food ideas, or please recycle it after use if such facilities exist in your area.

food&family
spring 2008

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what's online

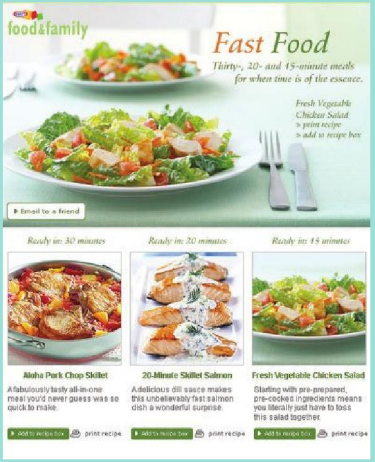
spring 2008

Celebrate spring at **kraftfoods.com** with tasty meal ideas and handy how-to videos!

Need some fresh food ideas for kids' birthday parties, graduations, wedding showers or Mother's Day? What about Easter and Passover? Check out our culinary possibilities at kraftfoods.com

YOU'VE GOT EMAIL!

Tired of casseroles and comfort food? Open your inbox to a bunch of brand new recipes this spring. Not signed up yet? Go to kraftfoods.com/inbox to get with the program!



How-To Videos

Check out the Cooking School section and let us show you how easy it is to become a pro in the kitchen! Here are three videos at kraftfoods.com to get you into the spring spirit:

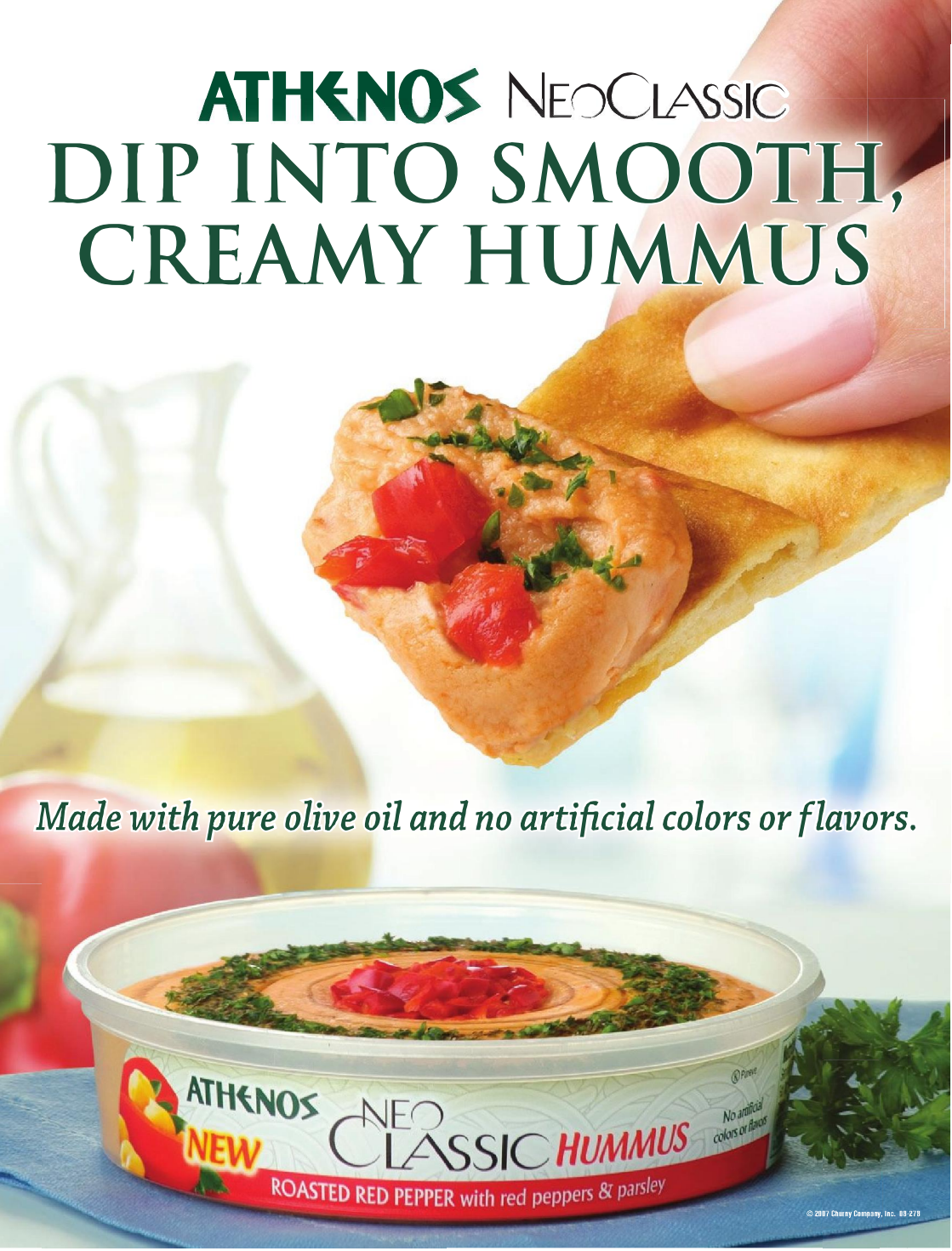
> Mimosa Fruit Salad

> Chicken in Creamy Pan Sauce

> Creamy Lemon Squares

ATHENOS NEOCLASSIC

DIP INTO SMOOTH, CREAMY HUMMUS



Made with pure olive oil and no artificial colors or flavors.

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Ana's Spring Favorites

Ana Lemus of the Kraft Kitchens brings you the best of the spring season.

"At this time of year, I love to infuse my foods with the fresh flavors of spring. I try to keep fresh herbs, such as mint, on-hand for garnishing and perking up salads."

MY FAVORITE INGREDIENT

MINT The fresh taste of mint enlivens both sweet and savory dishes. I also love it in a mojito, a delicious warm-weather drink.

BUY: You can buy fresh mint by the bunch at the grocery store or grow your own. Look for bright green, evenly colored leaves.

STORE: Store mint in the refrigerator in a glass of water with a plastic bag over the leaves. Change the water every couple of days, and it will keep for up to a week.

COOK: I like to add some chopped mint to many vegetable dishes, such as new potatoes, tomatoes, peas and even salads and salad dressings. Or, to jazz up a simple dessert like **Jell-O** Pudding, I'll top it with a dollop of **Cool Whip** Whipped Topping and a sprig of mint.

WHAT A GREAT TIP!

There's an easy way to rescue brown sugar that's turned into a big, hard clump. Simply put it in the microwave for about a minute. If it's still hard, it probably needs just a few more seconds.

Have a great kitchen tip? This one was submitted by Kim Brosco of Twin Lake, MI. Share your helpful hints at kraftfoods.com/greattip

RECIPE RESCUE

Easy Eggs

Want to avoid the dreaded gray ring-around-the-yolk, telltale sign of an overcooked egg? Here's how to get perfectly hard cooked eggs every time.

1. Place eggs in a single layer in a saucepan and cover them with about 1 inch of cold water.
2. Bring the water to a boil, cover tightly, and remove from heat; let stand for 20 minutes.
3. Transfer eggs to a bowl of ice water and let stand until completely cooled.

PAGE 24: Our Easy Deviled Eggs & Ham will be a hit at your next potluck get-together.

ULTIMATE TOOL

LEMON REAMER I love to use lemon juice instead of salt to add flavor to foods, so this lemon reamer is super handy. Just slice a lemon in half and use the pointy end of the reamer to pierce the fruit and extract all of that delicious juice. It easily juices limes or oranges, too.

PAGE 15: Use this tool to juice a lemon for our yummy Lemon Cheesecake.

100% ooey-gooey. 33% less fat.

IT'S AMAZING HOW RICH AND FLAVORFUL OUR *KRAFT* 2% MILK SHREDDED CHEESE IS—especially with 33% less fat than our regular shredded cheese! For better-for-you cheese ideas, go to kraftfoods.com

Healthy Living Spotlight

Kraft Kitchens' Arlene Sanoy, R.D., brings you Healthy Living news and notes for spring.

"It's the most important meal of the day, but sometimes we can get bored with breakfast. To mix up my routine, I like to have something a little unexpected, like this yummy breakfast shortcake."

GET MOVING: stretching 101

When I'm out walking or running as part of my exercise routine, I sometimes forget to stretch. But **stretching is an important part of physical activity** that can help curb aches and pains. Here's what you need to know:

> Stretch to keep your muscles and joints flexible. I try to stretch for about five minutes after I exercise.

> Alleviate stress with regular stretching. I'll do some stretches throughout the day, such as shoulder circles, even when I'm not exercising.

> **Do what comes naturally** – stretching activities can include ballet moves or simply stretching like a cat. I like to hold stretches for 10 to 20 seconds to get the most benefit.

WHAT'S ONLINE: **Go to the Healthy Living section at kraftfoods.com for some simple stretches.**

DID YOU KNOW?

If you're easily tempted by treats at the grocery store, don't go shopping on an empty stomach and always make a list before you go. It will help you shop wisely and stay on track.

EAT RIGHT

Peach Melba Breakfast "Shortcake"

This breakfast twist on shortcake is delightfully sensible.

Prep: 10 min. | Total: 10 min.

- 1 frozen waffle, lightly toasted
- 1/2 cup **Breakstone's** or **Knudsen** Cottage Cheese
- 1/2 cup **Post Honey Bunches of Oats** with Almonds Cereal
- 3 peeled fresh peach slices or drained canned peach slices in juice
- 1/4 cup raspberries

TOP waffle with cottage cheese, cereal and fruit. Serve immediately.

Makes 1 serving.

CAL 320, FAT 7g (sat 2g), CHOL 25mg, SODIUM 790mg, CARB 51g, FIBER 7g, SUGARS 19g, PROTEIN 17g, VIT A 25%DV, VIT C 20%DV, CALCIUM 25%DV, IRON 25%DV

LIVE WISE: breakfast boost

Breakfast is my favorite meal of the day. It revs me up first thing, and also helps me avoid overeating later in the day. What's more, **eating breakfast is one of the key traits of people who are able to maintain a healthy weight.** Here's a few tips to help you get the most of your morning meal:

Three's a charm. Aim to include 3 of the 5 food groups (grains, vegetables, fruits, milk, meat and beans) as part of your breakfast. I like the Peach Melba Breakfast "Shortcake" for this reason. The cottage cheese in it also makes me feel fuller for longer.

Fill up on fiber. This nutrient can help you feel full. My favorites are fiber-rich breakfast bars and oatmeal cereal.

Choose wisely. Try to make sensible choices at fast-food restaurants. If I'm having a breakfast sandwich, I'll choose the English muffin instead of the biscuit, and skip the sausage.

what's new

THE LATEST AND FAVORITES FROM KRAFT

tiny treasures

Toblerone chocolate is now available in miniature bars. Lose yourself in the **Toblerone** chocolate triangle with new **Toblerone** chocolate Tiny. Made of high quality Swiss chocolate, succulent almonds and sweet honey, these delicious little replicas of the original bars are bite-sized and individually wrapped – perfect for snacking and indulging the chocolate lover in you. Available in Milk or Dark bars, as well as Milk or Dark 4.65 oz. bags.

simply better

Pour on the sensational flavor with **Kraft** Salad Dressings. **Kraft** Regular and Light Dressings now contain no artificial preservatives. Made from expertly-crafted recipes, the extraordinary flavors truly shine through. Even the packaging has had a makeover. The new, contemporary bottle is designed to fit more comfortably in the hand for easy pouring while the convenient flip-top lid makes serving a snap. Try the new, improved Tuscan House Italian, Classic Caesar, and Light Ranch varieties.

drink it in

Crystal Light brings you two more enhanced, thirst-quenching beverages to get pumped up about: **Crystal Light** On The Go Focus, and **Crystal Light** On The Go Metabolism +. Focus, in a refreshing Natural Citrus Splash flavor, contains caffeine to help enhance mental energy. It's also a good source of vitamin E and Zinc. Metabolism + Peach Mango Green Tea contains a blend of caffeine and green tea antioxidants for a short term increase in your body's metabolism when you drink three 16.9 fl oz bottles per day. (Not a weight loss product.) And, it's a good source of antioxidant vitamins C and E. Try Focus and Metabolism + in handy ready-to-drink bottles, too.

chill out

Finally, a sugar-free drink mix tasty enough to be called **Kool-Aid**. Reformulated with a great new taste, **Kool-Aid** Sugar Free Drink Mix will appeal to the entire family. And at only 5 calories per serving and a good source of vitamin C, it's a smarter beverage option. Available in three popular flavors: Tropical Punch, Cherry and Grape. Oh yeah!

fabulous fruit

New **Jell-O** Fruit Passions combines the cool, wiggly-giggly **Jell-O** gelatin you love with chunks of real fruit. Each delicious cup starts with **Jell-O** Sugar Free Gelatin and adds naturally sweet chunks of real fruit for a snack with 35 calories or less. Available in three flavors, including Peaches in Strawberry Gelatin, as well as two exciting new flavors: Pineapple in Tropical Fusion Gelatin, and Pears in Cherry Pomegranate Gelatin.

25% less sugar, 100% cool

Kids love **Capri Sun** beverages. Now they have 25% less sugar than other leading juice drinks with no artificial sweeteners. And they're made with no artificial colors, flavors, or preservatives and contain no high-fructose corn syrup so you'll feel good giving your kids the great taste they enjoy. Available in 14 refreshing flavors, including Fruit Punch, Strawberry Kiwi, and Wild Cherry.

CAPRI SUN 25% LESS SUGAR

LiveActive lifestyle

Enjoy great tasting foods while helping your digestive health! New **LiveActive** Cereals from **Post** and **LiveActive** Drink Mixes from **Crystal Light** are formulated with a special type of fiber – prebiotic fiber – in every serving to promote digestive health. Try **LiveActive** Mixed Berry Crunch or Nut Harvest Crunch Cereals from **Post** or **LiveActive** Mixed Berry or Raspberry Peach Drink Mixes from **Crystal Light**. You can also enjoy other **LiveActive** products including **LiveActive** Natural Cheese Sticks and Cheese Cubes from **Kraft** and **Breakstone's** or **Knudsen LiveActive** Cottage Cheese.

COOKING SCHOOL:

no-fail fish cakes

"I love fish cakes and this quick recipe is great because you can mix it to your taste. This one uses tuna, but if you like a different type of fish, such as salmon, crab or shrimp, you can make it different every time. I like to serve them with a simple crispy salad."

Martin Champoux, Kraft Kitchens

what's online

The learning doesn't stop here. Our Cooking School section at kraftfoods.com has ingredient and technique info, how-to videos, and a wide selection of step-by-step recipes.

Tuna Cakes

Prep: 10 min. | Total: 26 min. (incl. refrigerating)

- 2 cans (6 oz. each) light tuna in water, drained, flaked
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken
- 1 cup **Kraft** Shredded Mild Cheddar Cheese
- 1/2 cup shredded carrots
- 1/3 cup **Kraft** Mayo Real Mayonnaise
- 2 Tbsp. **Claussen** Sweet Pickle Relish
- 3/4 cup water

ROUND up your ingredients ahead of time. Using **Stove Top** Stuffing in this recipe gives it a perfectly seasoned taste.

MIX the tuna, stuffing mix, cheese, carrots, dressing, relish and water in a bowl.

COVER the bowl and refrigerate it for 10 min.

HEAT a large nonstick skillet sprayed with cooking spray on medium heat. Scoop tuna mixture, using about 1/3 cup for each cake, into skillet in batches. Try using an ice cream scoop to make evenly portioned cakes.

GENTLY flatten cakes using a spatula.

COOK 3 min. on each side or until they're golden brown on both sides, turning cakes over carefully.

Makes 6 servings, 2 tuna cakes each.

3 WAYS WITH: lemons

Liven up your next meal with a taste of lemon. Whether they're added to sweet or savory dishes, lemons are fabulously versatile and create a zesty, fresh flavor – perfect for some spring zing.

Creamy Spinach Ravioli

Add a zesty lemon twist to this family favorite pasta dish.

Prep: 10 min. | Total: 20 min.

- 2 pkg. (9 oz. each) refrigerated cheese ravioli
- 1/2 cup (1/2 of 8-oz. tub) **Philadelphia** Chive & Onion Cream Cheese Spread
- 1 cup milk
- 1/4 cup plus 2 Tbsp. **Kraft** 100% Grated Parmesan Cheese, divided
- 4 cups baby spinach leaves
- 2 Tbsp. chopped fresh dill
- Grated peel from 1 lemon
- 6 cherry tomatoes, quartered

COOK pasta as directed on package.

MEANWHILE, place cream cheese spread in large skillet. Add milk; cook on medium heat 1 to 2 min. or until cream cheese is melted and mixture is well blended, stirring frequently. Add 1/4 cup of the Parmesan cheese, the spinach, dill and lemon peel; mix well.

DRAIN pasta. Add to cream cheese sauce; toss to coat. Serve topped with tomatoes and remaining 2 Tbsp. Parmesan cheese.

Makes 6 servings, 1 cup each.

Save 60 calories, 12 g of fat and 7 g of saturated fat per serving by preparing as directed with light cheese ravioli, **Philadelphia** Chive & Onion Light Cream Cheese Spread, which tastes as rich and creamy as regular, and fat-free milk.

SUBSTITUTE: Prepare as directed using your favorite bite-size pasta, such as farfalle (bow-tie pasta) or rotini.

peel power

The lemon peel, also known as the zest, is used to boost the lemony taste of a dish and can be used to enhance other foods when cooking, like vegetables, meat or fish. Always wash a lemon before using it in the kitchen.

grated goodness

If you are using a lemon for grated peel and juice, grate the peel first and then squeeze the juice. You can also freeze any leftover grated lemon peel.

juice it up

One medium lemon yields about 3 Tbsp. juice. Bring lemons to room temperature to get the most juice.

Whole Oven-Barbecued Chicken

Super-moist, with a taste of lemon, this chicken is sure to be the best you have ever tasted!

Prep: 10 min. | Total: 1 hour 55 min.

- 2 small lemons
- 1/2 cup **Kraft** Original Barbecue Sauce
- 1 tsp. Italian seasoning
- 2 cloves garlic, peeled
- 1 whole chicken (3 lb.)
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken

PREHEAT oven to 350°F. Grate 1/2 tsp. lemon peel; set aside. Cut lemons in half; squeeze juice into small bowl. Set aside lemon halves for later use. Add barbecue sauce and seasoning to the lemon juice; mix well. Place chicken in baking pan. Place 2 of the lemon halves and the garlic cloves inside the cavity of chicken. Rub skin of chicken with remaining 2 lemon halves and discard. Tie legs together with kitchen twine.

BAKE 1 hour 45 min. or until chicken is cooked through (165°F), brushing with the barbecue sauce mixture every 5 min. during the last 20 min. of the baking time. Sprinkle with reserved lemon peel during the last 5 min.

MEANWHILE, prepare stuffing mix as directed on package. Place in 1 1/2-qt. baking dish sprayed with cooking spray; cover. Place stuffing in oven during last 30 min. of chicken baking time.

REMOVE and discard lemon halves and garlic cloves from chicken cavity. Skim fat from drippings in chicken baking pan; serve drippings with chicken and stuffing.

Makes 6 servings.

READER REVIEW ★ ★ ★ ★ ★

"The hint of lemon gave this chicken dish a really nice tang. It looked great on the dinner table as a Sunday meal." – Vicki, VA

We'd love to hear what you think. Visit kraftfoods.com to rate this or any Kraft recipe.

Lemon Cheesecake

Refreshing and creamy, with just a hint of lemon, this luscious cheesecake is pure bliss.

Prep: 20 min. | Total: 5 hours (incl. refrigerating)

- 2 cups **Honey Maid** Graham Cracker Crumbs
- 1 1/4 cups sugar, divided
- 6 Tbsp. butter, melted
- 4 pkg. (8 oz. each) **Philadelphia** Cream Cheese, softened
- 1 cup **Breakstone's** or **Knudsen** Sour Cream
- Grated peel and juice from 1 lemon
- 4 eggs

PREHEAT oven to 325°F. Mix graham crumbs, 1/4 cup of the sugar and the butter. Reserve 1/4 cup of the crumb mixture; press remaining crumb mixture firmly onto bottom of 13x9-inch baking pan. Set aside.

BEAT cream cheese and remaining 1 cup sugar in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Stir in lemon peel and juice. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust; sprinkle with reserved 1/4 cup crumb mixture.

BAKE 40 min. or until center is almost set. Refrigerate at least 4 hours or overnight. Store in refrigerator.

Makes 16 servings, 1 piece each.

Save 80 calories, 9 g of fat, and 5 g of saturated fat per serving by preparing as directed with **Philadelphia** Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, **Breakstone's** Reduced Fat or **Knudsen** Light Sour Cream and 4 egg whites.

pureeka!

Now all the **artificial preservatives are out** of KRAFT regular and light salad dressings. What's in is full flavor. The new, improved Classic Caesar is made with ingredients like garlic, Parmesan, and four times the Romano cheese, so all you taste is pure flavor. What a revelation.

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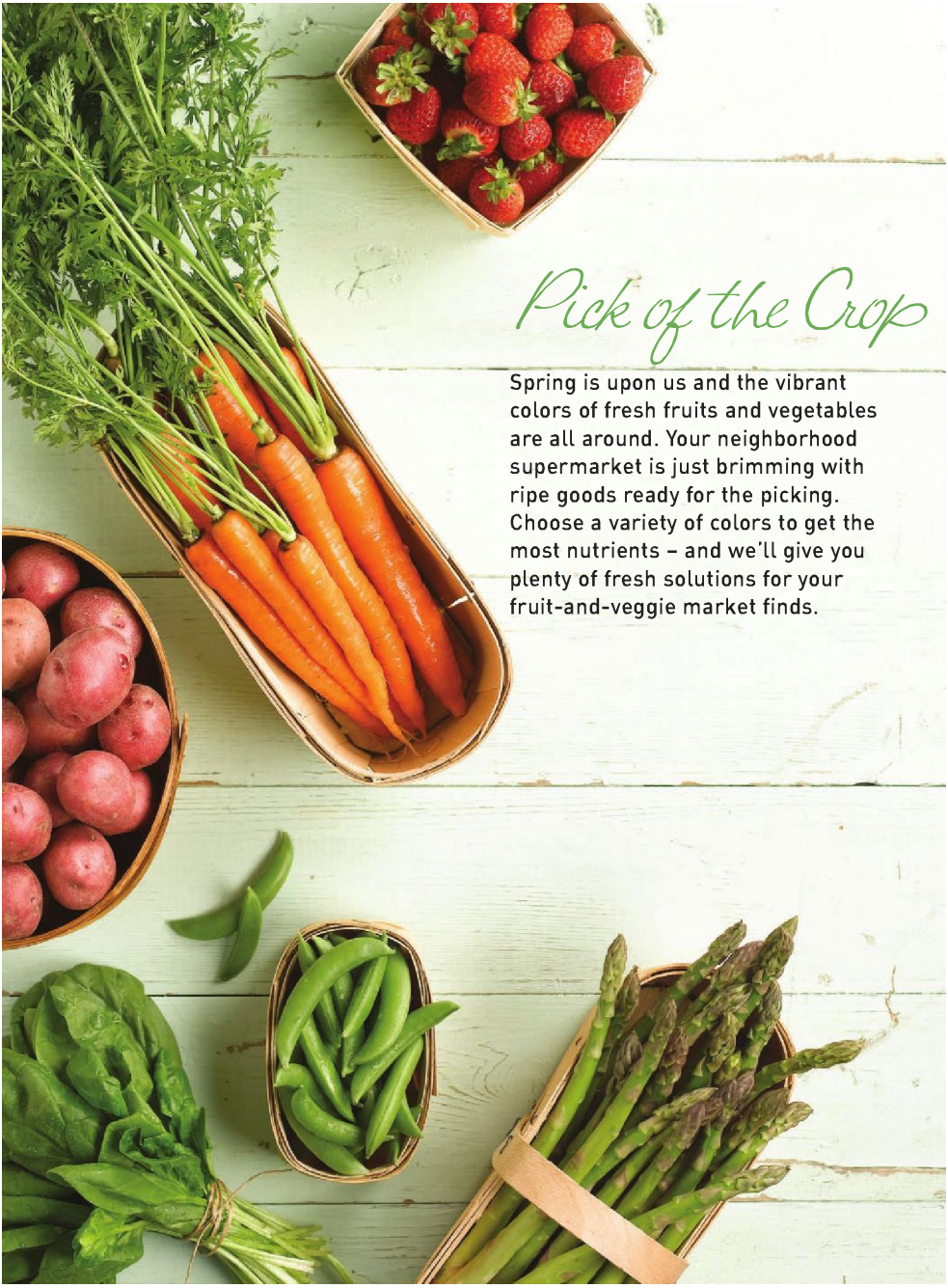
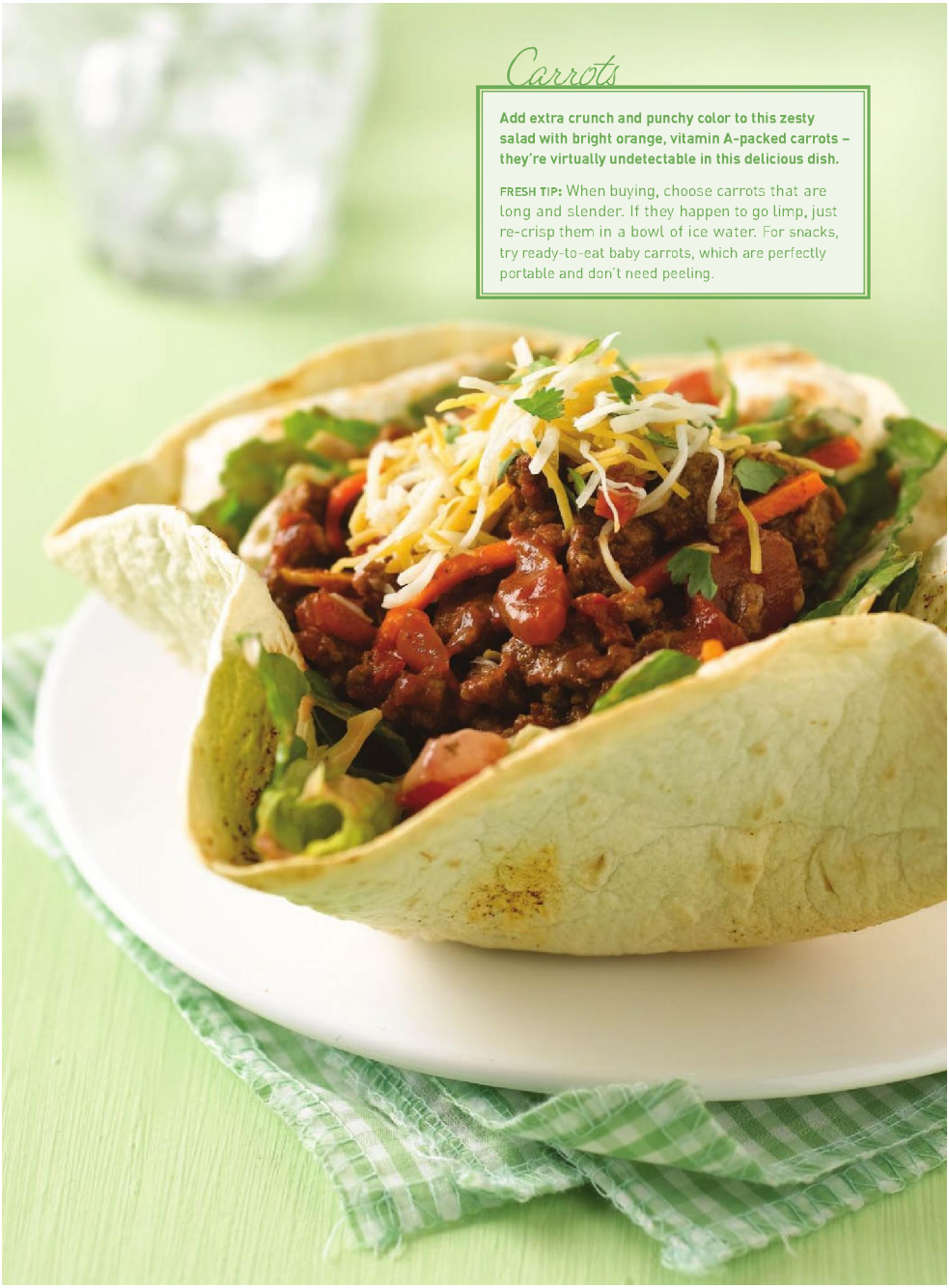


Pick of the Crop

Spring is upon us and the vibrant colors of fresh fruits and vegetables are all around. Your neighborhood supermarket is just brimming with ripe goods ready for the picking. Choose a variety of colors to get the most nutrients – and we'll give you plenty of fresh solutions for your fruit-and-veggie market finds.



Carrots

Add extra crunch and punchy color to this zesty salad with bright orange, vitamin A-packed carrots – they're virtually undetectable in this delicious dish.

FRESH TIP: When buying, choose carrots that are long and slender. If they happen to go limp, just re-crisp them in a bowl of ice water. For snacks, try ready-to-eat baby carrots, which are perfectly portable and don't need peeling.

Taco Salad Bowls

Prep: 20 min. | Total: 20 min.

- 4 flour tortillas (8 inch)
- 1 Tbsp. chili powder, divided
- 3/4 lb. extra lean ground beef
- 1 cup match-like carrot sticks
- 1/2 cup plus 2 Tbsp. **Taco Bell® Home Originals®** Thick 'N Chunky Salsa, divided
- 2 Tbsp. **Kraft Mayo** Light Mayonnaise
- 4 cups torn salad greens
- 1 large tomato, chopped
- 1/2 cup **Kraft** 2% Milk Shredded Reduced Fat Four Cheese Mexican Style Cheese
- 1/4 cup chopped fresh cilantro

PREHEAT oven to 425°F. Crumple 4 large sheets of foil to make four 3-inch balls; place on baking sheet.

Place 1 tortilla on top of each ball; spray tortilla with cooking spray. Sprinkle evenly with 1/2 tsp. of the chili powder. Bake 6 to 8 min. or until tortillas are golden brown. (Tortillas will drape over balls as they bake.)

MEANWHILE, brown meat with carrots and remaining 2 1/2 tsp. chili powder in large nonstick skillet on medium-high heat, stirring occasionally. Add 1/2 cup of the salsa; cook 2 min. or until heated through, stirring occasionally.

MIX mayo and remaining 2 Tbsp. salsa in large bowl. Add salad greens and tomatoes; toss to coat. Spoon into tortilla shells; top with meat mixture, cheese and cilantro.

Makes 4 servings.

CAL 370, FAT 14g (sat 5g), CHOL 65mg, SODIUM 820mg, CARB 35mg, FIBER 4g, SUGARS 5g, PROTEIN 26g, VIT A 150%DV, VIT C 30%DV, CALCIUM 30%DV, IRON 25%DV

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New Potatoes

Harvested when they're young, new potatoes have a tender texture that's so enticing in this side dish.

FRESH TIP: With their thin skins, there's no need to peel new potatoes – just wash and cook them whole. They're best used within three days of purchasing.

Roasted Red Potatoes with Bacon & Cheese

Prep: 15 min. | Total: 1 hour 10 min.

- 1/2 cup **Kraft** Light Ranch Reduced Fat Dressing
- 1/2 cup **Kraft** 2% Milk Shredded Reduced Fat Cheddar Cheese
- 1/4 cup **Oscar Mayer** Real Bacon Bits
- 2 lb. small red potatoes, quartered
- 1 Tbsp. chopped fresh parsley

PREHEAT oven to 350°F. Mix dressing, cheese and bacon bits in large bowl. Add potatoes; toss lightly.

SPOON into lightly greased 13x9-inch baking dish; cover with foil.

BAKE 40 min. Remove foil; bake an additional 15 min. or until potatoes are tender. Sprinkle with parsley.

Makes 8 servings, 2/3 cup each.

CAL 150, FAT 4.5g (sat 1.5g), CHOL 10mg, SODIUM 360mg, CARB 23g, FIBER 3g, SUGARS 1g, PROTEIN 6g, VIT A 2%DV, VIT C 20%DV, CALCIUM 10%DV, IRON 6%DV

SUBSTITUTE: Use chopped fresh rosemary in place of the parsley.

Saucy Stir-Fried Pork

Prep: 15 min. | Total: 25 min.

- 2 cups instant white rice, uncooked
- 1/4 cup **Kraft** Zesty Italian Dressing
- 1 lb. pork tenderloin, cut into thin strips
- 1 red pepper, cut into thin strips
- 8 oz. sugar snap peas
- 3 green onions, diagonally sliced
- 2 Tbsp. soy sauce
- 1 tsp. cornstarch
- 1/2 tsp. ground ginger

COOK rice as directed on package.

MEANWHILE, heat dressing in large skillet on medium-high heat. Add meat; cook and stir 2 min. Add peppers and peas; cook 3 min., stirring frequently. Add onions; cook and stir 1 min.

MIX soy sauce, cornstarch and ginger until well blended. Add to meat mixture in skillet; cook 1 min. or until sauce thickens, stirring frequently. Serve over the rice.

Makes 4 servings, 1 3/4 cups each.

CAL 370, FAT 8g (sat 2g), CHOL 65mg, SODIUM 850mg, CARB 44g, FIBER 3g, SUGARS 3g, PROTEIN 29g, VIT A 15%DV, VIT C 50%DV, CALCIUM 4%DV, IRON 30%DV

SUBSTITUTE: Use **Kraft** Asian Toasted Sesame Dressing for the **Kraft** Zesty Italian Dressing, soy sauce, cornstarch and ground ginger. Cook meat, peppers and peas in 1 tsp. oil as directed. Add dressing with onions; cook and stir 1 min.

Sugar Snap Peas

After one bite we know you'll agree that no stir-fry would be complete without the tasty crunch and hint of sweetness of sugar snap peas.

FRESH TIP: Cook peas for only a couple of minutes to keep them crisp. Keep them fresh for up to three days by putting them in a plastic bag in the refrigerator. Sugar snaps also make great take-along snacks.

Bacon Spinach Salad

Prep: 15 min. | Total: 15 min.

- 5 cups torn spinach leaves
- 1 cup sliced fresh mushrooms
- 1/2 cup thin red onion wedges
- 4 slices **Oscar Mayer** Center Cut Bacon, crisply cooked, drained and crumbled
- 2 hard-cooked eggs, cut into wedges
- 1/2 cup **Kraft** Light **Catalina** Reduced Fat Dressing

TOSS all ingredients except dressing in large bowl.

ADD dressing; mix lightly.

SERVE immediately.

Makes 6 servings, 1 1/4 cups each.

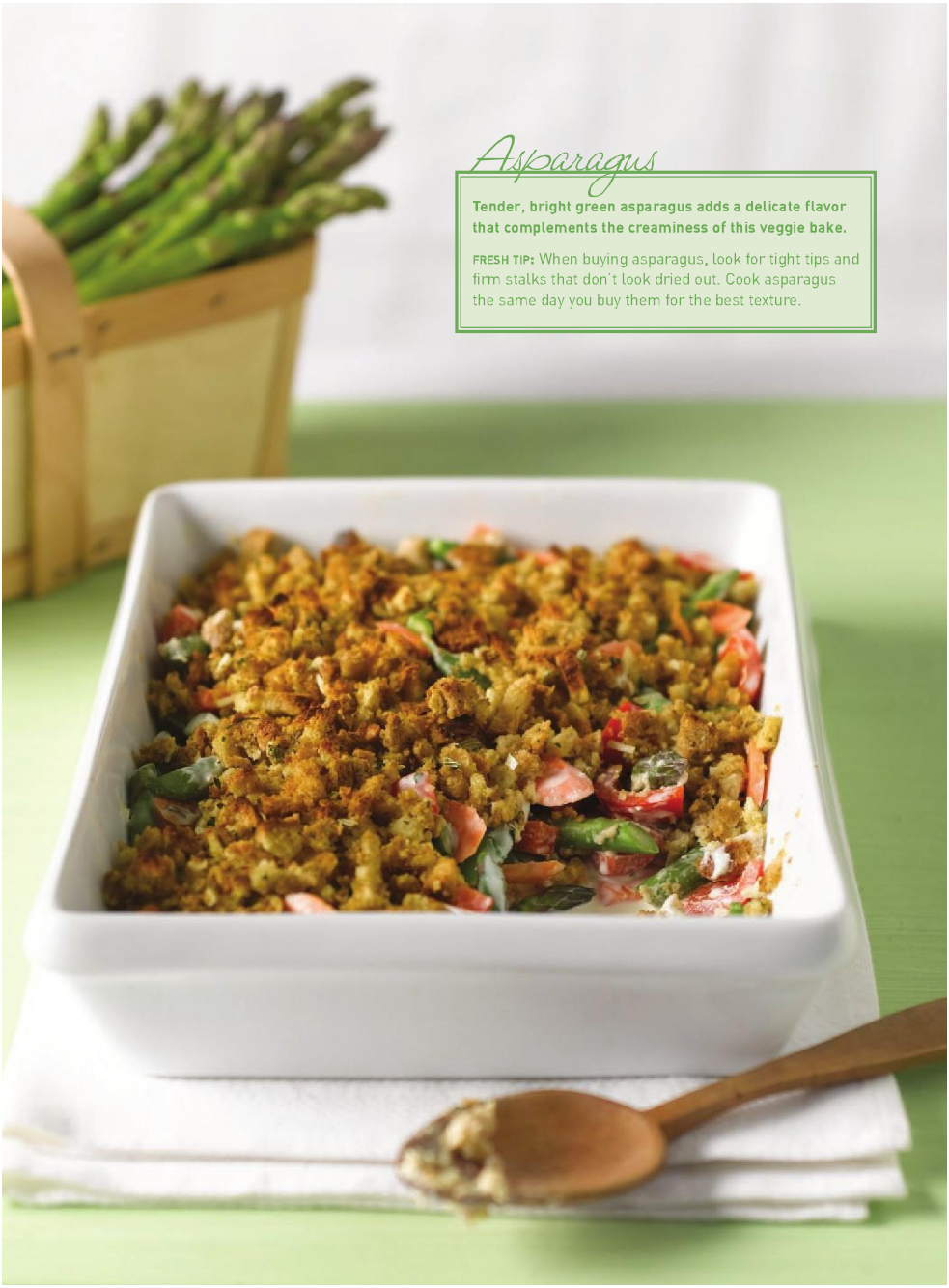
CAL 100, FAT 4g (sat 1g), CHOL 75mg, SODIUM 400mg, CARB 11g, FIBER <1g, SUGARS 7g, PROTEIN 5g, VIT A 50%DV, VIT C 15%DV, CALCIUM 4%DV, IRON 6%DV

JAZZ IT UP: Add 2 boneless skinless chicken breast halves, grilled and cut into strips.

Spinach

This salad has a nutrition punch, courtesy of spinach: it's a rich source of vitamin A and a good source of vitamin C.

FRESH TIP: Kraft light and regular Dressings now contain no artificial preservatives! Pair your salads with the great taste and quality of your favorite light and regular flavors.



Asparagus

Tender, bright green asparagus adds a delicate flavor that complements the creaminess of this veggie bake.

FRESH TIP: When buying asparagus, look for tight tips and firm stalks that don't look dried out. Cook asparagus the same day you buy them for the best texture.

Creamy Vegetable Bake

Prep: 20 min. | Total: 50 min.

- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- 1/3 cup milk
- 1/4 cup **Kraft** 100% Grated Parmesan Cheese
- 1 tsp. dried basil leaves
- 4 large carrots, diagonally sliced
- 8 oz. sugar snap peas
- 8 oz. fresh asparagus, cut into 1-inch lengths
- 1 large red pepper, chopped
- 1 pkg. (6 oz.) **Stove Top** Stuffing Mix for Chicken

PREHEAT oven to 350°F. Mix cream cheese and milk in large microwaveable bowl. Microwave on HIGH 1 min. or until cream cheese is melted and mixture is blended. Add Parmesan cheese and basil; stir until blended. Add vegetables; toss to coat.

SPOON into greased 13x9-inch baking dish. Prepare stuffing mix as directed on package; spoon evenly over vegetable mixture.

BAKE 30 min. or until heated through and stuffing is golden brown.

Makes 10 servings, 3/4 cup each.

SUBSTITUTE: Use **Philadelphia** Neufchatel Cheese, 1/3 Less Fat than Cream Cheese instead of the cream cheese.

Cool 'n Easy™ Strawberry Pie

Prep: 10 min. | Total: 6 hours 40 min. (incl. refrigerating)

- 2/3 cup boiling water
- 1 pkg. (4-serving size) **Jell-O** Brand Strawberry Flavor Gelatin
- Ice cubes
- 1/2 cup cold water
- 1 tub (8 oz.) **Cool Whip Lite** Whipped Topping, thawed
- 1 cup chopped strawberries
- 1 ready-to-use reduced-fat graham cracker crumb crust (6 oz.)
- 1 cup sliced fresh strawberries

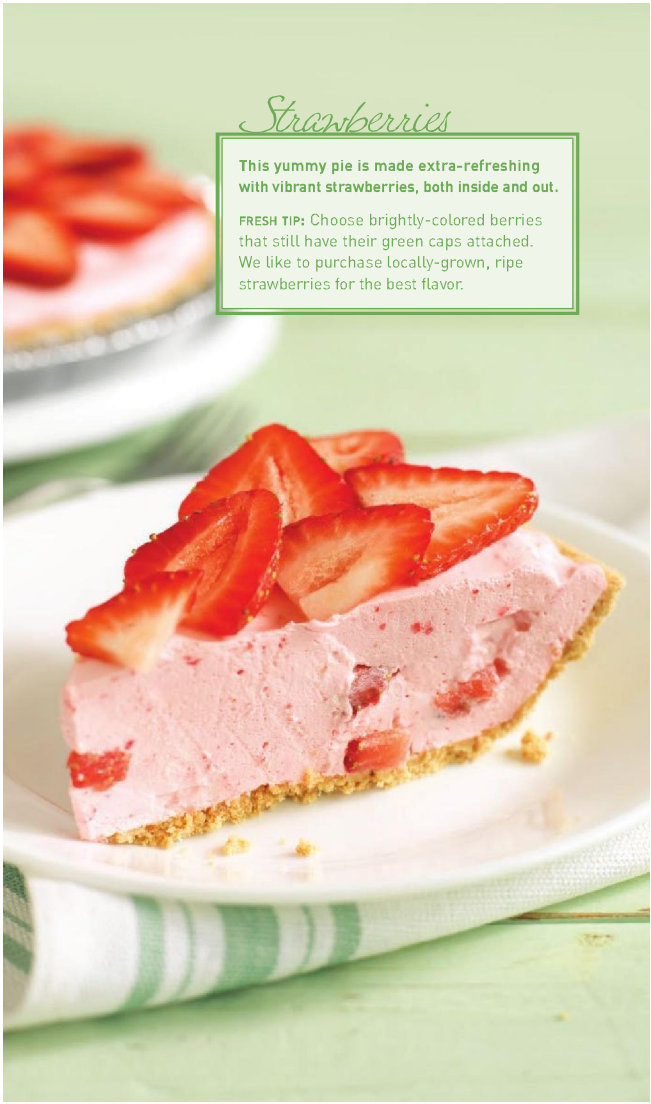
STIR boiling water into dry gelatin mix in large bowl at least 2 min. until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice.

ADD whipped topping; stir with wire whisk until well blended. Stir in chopped strawberries. Refrigerate 20 to 30 min. or until mixture is very thick and will mound. Spoon into crust.

REFRIGERATE 6 hours or overnight until firm. Top with sliced strawberries. Store in refrigerator.

Makes 8 servings, 1 piece each.

SUBSTITUTE: Prepare as directed, using **Cool Whip Free** Whipped Topping.



check your email

Check your email on March 25th for more best of fresh recipes. Not signed up for our emails? Go to **kraftfoods.com/inbox** – it's fast and it's free.

movable feast

It's the start of a busy spring social season and you're likely signed up for at least one potluck get-together. If you're looking for an inspiring, transportable food idea to contribute, read on for our potluck favorites that are sure to become your favorites, too.

Easy Deviled Eggs & Ham

We gave these yummy crowd-pleasers a new twist by adding chopped ham into the mix. Watch them disappear!

Prep: 10 min. | Total: 10 min.

- 3 hard-cooked eggs
- 3 slices **Oscar Mayer** Shaved Smoked Ham, finely chopped
- 1 **Claussen** Kosher Dill Mini Pickle, finely chopped
- 1 Tbsp. **Miracle Whip** Light Dressing
- 1 tsp. **Grey Poupon** Dijon Mustard

CUT eggs in half lengthwise. Remove yolks; place in bowl. Mash with fork.

ADD ham, pickles, dressing and mustard; mix until well blended.

SPOON mixture evenly into egg white halves. Serve immediately or cover and refrigerate until ready to serve. Garnish with paprika, if desired.

Makes 6 servings, 1 deviled egg each.

VARIATION: Prepare as directed, substituting 2 slices **Oscar Mayer** Ready to Serve Bacon, heated and finely chopped, for the chopped ham.

FOR A FANCY ROSETTE-STYLE FILLING: Fill a resealable plastic bag with filling and cut off one corner with pinking shears.

Gently squeeze the filling into the cooked egg white halves.

Philly Shrimp Cocktail Dip

Shrimp cocktail is a hit at any party. This easy format is perfect for bringing to your next gathering.

Prep: 10 min. | Total: 10 min.

- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- 3/4 lb. cooked shrimp, chopped (2 cups)
- 3/4 cup **Kraft** Cocktail Sauce
- 1/4 cup **Kraft** Shredded Parmesan Cheese
- 2 green onions, sliced

SPREAD cream cheese onto bottom of 9-inch pie plate or shallow bowl. Toss shrimp with cocktail sauce; spoon over cream cheese.

SPRINKLE with Parmesan cheese and onions.

SERVE with **Wheat Thins** Snack Crackers.

Makes 3 cups or 24 servings, 2 Tbsp. each.

SUBSTITUTE: Swap in 1 pkg. (8 oz.) imitation crabmeat, coarsely chopped, for the shrimp.

Crunchy Asian Broccoli Coleslaw

You told us you love this Asian-inspired salad for its great crunch and flavor.

Prep: 15 min. | Total: 15 min.

- 1/2 cup **Kraft** Zesty Italian Dressing, divided
- 2 pkg. (3 oz. each) ramen noodle soup mix
- 2 pkg. (12 oz. each) broccoli slaw
- 4 green onions, sliced
- 1/2 cup **Planters** Dry Roasted Sunflower Kernels
- 1/2 cup **Planters** Sliced Almonds, toasted

MIX dressing with Seasoning Packet from 1 of the soup mix packages. Discard remaining seasoning packet or reserve for another use.

BREAK apart Noodles; place in large bowl. Add slaw, onions, sunflower kernels and almonds; mix lightly.

ADD dressing mixture; toss to coat.

Makes 9 servings, 1 cup each.

MAKE AHEAD: Dressing mixture can be prepared ahead of time. Cover and refrigerate up to 24 hours. Noodles can also be crumbled the day before; place in resealable plastic bag along with the sunflower kernels and almonds. Seal bag and store at room temperature until ready to use to assemble salad.

Spring Veggie Pizza Appetizer

This colorful appetizer, full of crunchy fresh vegetables, has spring written all over it.

Prep: 20 min. | Total: 2 hours 20 min. (incl. refrigerating)

- 2 pkg. (8 oz. each) refrigerated crescent dinner rolls
- 1 tub (8 oz.) **Philadelphia** Cream Cheese Spread
- 1/2 cup **Miracle Whip** Dressing
- 1 tsp. dill weed
- 1/2 tsp. onion salt
- 1 cup each: chopped sugar snap peas and quartered cherry tomatoes
- 1/2 cup each: sliced radishes, chopped yellow peppers and shredded carrots
- 3 green onions, chopped

PREHEAT oven to 375°F. Unroll dough; separate into 4 rectangles. Press onto bottom and up sides of 15x10x1-inch baking pan to form crust, firmly pressing seams and perforations together to seal.

BAKE 11 to 13 min. or until golden brown; cool.

MIX cream cheese spread, dressing, dill weed and onion salt until well blended. Spread onto crust; top with remaining ingredients. Refrigerate at least 2 hours before cutting to serve.

Makes 32 servings, 1 piece each.

CAL 100, FAT 6g (sat 2g), CHOL 10mg, SODIUM 210mg, CARB 8g, FIBER 0g, SUGARS 2g, PROTEIN 2g, VIT A 8%DV, VIT C 15%DV, CALCIUM 0%DV, IRON 4%DV

SUBSTITUTE: Swap in chopped cucumbers and/or chopped red peppers for any of the chopped vegetables.

Easy Peanut Butter & Chocolate Eclair Dessert

This delectable, chocolatey dessert stores well and travels easily when prepared in a disposable foil pan or food storage container.

Prep: 30 min. | Total: 8 hours 30 min. (incl. refrigerating)

- 1 3/4 cups cold milk
- 1 pkg. (4-serving size) **Jell-O** Vanilla Flavor Instant Pudding & Pie Filling
- 1/4 cup creamy peanut butter
- 1 tub (8 oz.) **Cool Whip** Whipped Topping, thawed
- 24 **Honey Maid** Honey Grahams
- 6 squares **Baker's** Semi-Sweet Baking Chocolate
- 3 Tbsp. butter

POUR milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 min. or until well blended. Add peanut butter; mix well. Gently stir in whipped topping. Layer one-third of the grahams and half of the pudding mixture in 13x9-inch dish, breaking grahams as necessary to fit. Repeat layers. Top with remaining grahams.

MICROWAVE chocolate and butter in microwaveable bowl on HIGH 2 min., stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended. Spread immediately over grahams.

REFRIGERATE at least 8 hours. Store in refrigerator.

Makes 24 servings, 1 piece each.

VARIATION: Prepare as directed, omitting the peanut butter.

what's online

For more great entertaining ideas and recipes, check out our new Entertaining section at kraftfoods.com

Maxwell House coffee counts

No matter what time of day your gathering will be, coffee is key. Our helpful table takes the guesswork out of serving a crowd. For perfectly brewed coffee every time, use your favorite Maxwell House Coffee blend.

NUMBER OF PEOPLE	GROUND COFFEE	AMOUNT OF WATER REQUIRED	BREWING DEVICE
10	1/2 cup	6 1/2 cups	Traditional Coffee Maker
20	1 cup	6 1/2 cups to brew double strength, then add an equal amount of boiling water to serve	Traditional Coffee Maker
30	2 cups	24 cups (added to a percolator)	Percolating Urn

pasta perfection

Deliciously versatile and perfectly simple, pasta is an easy winner when it comes to entertaining. Here you'll find our favorite pasta combos that take this kitchen staple from everyday to extraordinary.

Low-Fat Zesty Shrimp and Pasta

Prep: 10 min. | Total: 25 min.

- 8 oz. linguine, uncooked
- 3/4 cup **Kraft** Light House Italian Reduced Fat Dressing, divided
- 2 cups sliced fresh mushrooms
- 1 small onion, thinly sliced
- 1 can (14 oz.) artichoke hearts, drained, quartered
- 1 lb. uncooked cleaned large shrimp
- 1 Tbsp. chopped fresh parsley
- 1/4 cup **Kraft** 100% Grated Parmesan Cheese

COOK pasta as directed on package.

MEANWHILE, heat 1/2 cup of the dressing in large skillet on medium heat. Stir in mushrooms, onions and artichokes; cook 3 min. or until onions are crisp-tender, stirring occasionally. Add shrimp and parsley; stir. Cook 2 min. or until shrimp are pink and vegetables are tender, stirring occasionally.

DRAIN pasta; return to pot. Add shrimp mixture and remaining 1/4 cup dressing; toss lightly. Sprinkle with cheese.

Makes 6 servings, 1 cup each.

CAL 310, FAT 6g (sat 2g), CHOL 155mg, SODIUM 810mg, CARB 37g, FIBER 3g, SUGARS 5g, PROTEIN 25g, VIT A 10%DV, VIT C 15%DV, CALCIUM 10%DV, IRON 20%DV

SUBSTITUTE: Swap in 1 large red pepper, chopped, for the artichoke hearts.

"I love serving this enticing dish when I'm looking for a break from the ordinary. The combination of shrimp, mushrooms, onions and artichoke hearts always gets rave reviews."

Diane Sokolofski, Kraft Kitchens

"My guests – both adults and kids – love this casual dish. The spinach and sausage give it an authentic Italian taste."

Eileen Hatcher, Kraft Kitchens

Creamy Pasta Primavera

Prep: 15 min. | Total: 30 min.

- 3 cups penne pasta, uncooked
- 2 Tbsp. **Kraft** Light Zesty Italian Reduced Fat Dressing
- 1 1/2 lb. boneless skinless chicken breasts, cut into 1-inch chunks
- 2 zucchini, cut into chunks
- 1 1/2 cups cut-up fresh asparagus (1-inch lengths)
- 1 red pepper, chopped
- 1 cup fat-free reduced-sodium chicken broth
- 4 oz. (1/2 of 8-oz. pkg.) **Philadelphia** Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, cubed
- 1/4 cup **Kraft** 100% Grated Parmesan Cheese

COOK pasta as directed on package.

MEANWHILE, heat dressing in large skillet on medium heat. Add chicken and vegetables; cook 10 to 12 min. or until chicken is cooked through, stirring frequently. Add broth and Neufchatel cheese; cook 1 min. or until cheese is melted, stirring constantly. Add Parmesan cheese; mix well.

DRAIN pasta; return to pot. Add chicken and vegetable mixture; toss lightly. Cook 1 min. or until heated through. (Sauce will thicken upon standing.)

Makes 6 servings, 1 1/3 cups each.

CAL 370, FAT 10g (sat 4.5g), CHOL 85mg, SODIUM 420mg, CARB 34g, FIBER 3g, SUGARS 4g, PROTEIN 36g, VIT A 25%DV, VIT C 40%DV, CALCIUM 15%DV, IRON 20%DV

SUBSTITUTE: Prepare as directed, using whichever vegetables you have on hand.

Tomato & Spinach Pasta Toss

Prep: 5 min. | Total: 20 min.

- 2 cups rotini or penne pasta, uncooked
- 1/2 lb. hot or mild Italian sausage
- 1 pkg. (6 oz.) baby spinach leaves (7 cups)
- 1 can (14 1/2 oz.) diced tomatoes with basil, garlic and oregano, undrained
- 1 cup **Kraft** Shredded Low-Moisture Part-Skim Mozzarella Cheese
- 2 Tbsp. **Kraft** 100% Grated Parmesan Cheese

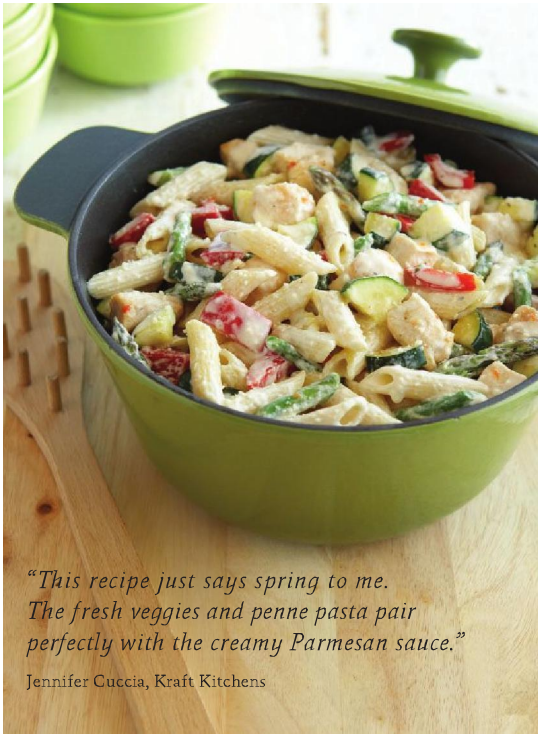
COOK pasta as directed on package.

MEANWHILE, crumble meat into large deep skillet. Cook on medium-high heat 10 to 12 min. or until cooked through, stirring occasionally; drain. Add spinach and tomatoes; cook 2 min. or until spinach is wilted, stirring occasionally. Remove from heat; cover to keep warm.

DRAIN pasta; return to pot. Add meat mixture and cheeses; toss lightly.

Makes 6 servings, 1 cup each.

SERVING SUGGESTION: Serve with a crisp mixed green salad tossed with **Kraft** Tuscan House Italian Dressing to round out the meal.



"This recipe just says spring to me. The fresh veggies and penne pasta pair perfectly with the creamy Parmesan sauce."

Jennifer Cuccia, Kraft Kitchens

THE WEEKEND COOK:

time to spare

If you find yourself working at warp speed to get weekday meals on the table, it's nice to put the brakes on come the weekend. Enjoy these simple recipes, perfect for a family memory in the making.

KIDS CAN HELP

Getting kids involved in the kitchen can be fun for everyone, especially when there's no rush to get dinner on the table. After washing their hands, have your little ones help "smash" the potatoes by taking a small, unbreakable plate and pressing down gently to flatten them out. Watch out for hot potatoes!

KRAFT KITCHENS' PICK

Potato Smashers

Topped with crispy bacon and melted cheese, these scrumptious potato patties are the ultimate side dish.

Prep: 25 min. | Total: 32 min.

- 8 small new potatoes (3/4 lb.), about 1 1/2 inches in diameter
- 1/2 cup water
- 4 slices **Oscar Mayer** Center Cut Bacon
- 2 Tbsp. **Kraft** Zesty Italian Dressing
- 1/2 cup **Kraft** Shredded Sharp Cheddar Cheese

PLACE potatoes and water in 2-qt. microwaveable dish. Microwave, uncovered, on HIGH 10 min. or until potatoes are tender. Let stand 5 min. Meanwhile, cook bacon in large nonstick skillet on medium heat 8 to 10 min. or until crisp, turning frequently. Drain on paper towels.

DRAIN potatoes; place on work surface. Press each potato with bottom of small bowl or saucer to flatten to 1/2-inch thickness.

HEAT dressing in skillet on medium heat. Add potatoes; cook 4 min. or until bottoms are golden brown. Meanwhile, crumble bacon. Turn potatoes over; sprinkle evenly with cheese and bacon. Cover skillet with lid. Cook an additional 2 min. or until cheese is melted.

Makes 4 servings, 2 topped potatoes each.

JAZZ IT UP: Serve with **Breakstone's** or **Knudsen** sour cream.

Save 40 calories and 4 g of fat per serving by preparing as directed with **Oscar Mayer** Turkey Bacon, **Kraft** Light Zesty Italian Reduced Fat Dressing, and **Kraft** 2% Milk Shredded Reduced Fat Sharp Cheddar Cheese.

Honey Spice-Rubbed Pork Tenderloin

An easy spice rub mixed with dressing infuses this juicy tenderloin with extra flavor in no time flat.

Prep: 5 min. | Total: 35 min.

- 1 pork tenderloin (1 lb.)
- 1/4 cup **Kraft Catalina** Dressing, divided
- 1 tsp. chili powder
- 1 tsp. garlic powder
- 1 tsp. dry mustard
- 1/2 tsp. paprika
- 1/4 tsp. dried thyme leaves
- 1 Tbsp. honey

PREHEAT oven to 425º F. Brush meat with 2 Tbsp. of the dressing. Mix dry ingredients; rub onto meat. Place in baking pan. Mix remaining 2 Tbsp. dressing and the honey; set aside.

BAKE 15 min.; brush with dressing mixture. Bake an additional 10 min. or until cooked through (160ºF).

REMOVE meat from oven; cover with foil. Let stand 5 min. before slicing.

Makes 4 servings.

HOW-TO: To make this on the grill, start by preheating it to medium heat. Prepare meat as directed, rubbing with spice mixture. Place meat on grill; cover grill with lid. Grill 20 min., turning occasionally. Brush with some of the honey mixture. Continue grilling 5 to 10 min. or until meat is cooked through (160ºF), turning and brushing frequently with honey mixture. Let stand, covered with foil, 5 min. before slicing.

Easy Creamy Baked Asparagus

Tossed with creamy dressing and covered with a crispy topping, this new twist on asparagus is sure to be a family favorite.

Prep: 10 min. | Total: 25 min.

- 1 lb. fresh asparagus spears, trimmed
- 1/4 cup **Kraft** Peppercorn Ranch Dressing
- 2 Tbsp. **Kraft** Shredded Parmesan Cheese
- 1/2 cup coarsely crushed **Ritz** Cheese Crackers (about 12 crackers)

PREHEAT oven to 350°F. Cook asparagus in simmering water in large skillet 2 to 3 min. or until bright green, but still crisp; drain.

TOSS asparagus with dressing in 1 1/2- to 2-qt. baking dish. Sprinkle with cheese and cracker crumbs.

BAKE 10 to 15 min. or until cheese is lightly browned and mixture is heated through.

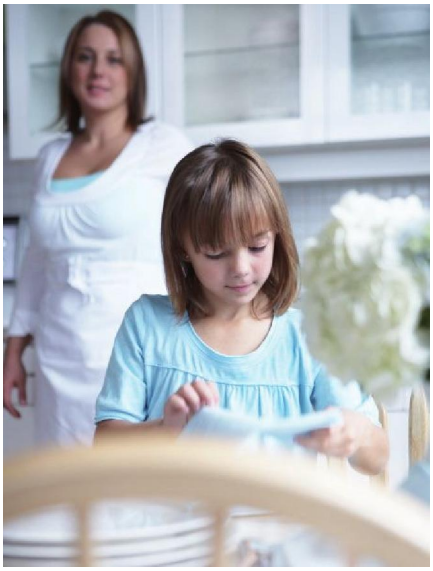
Makes 4 servings.

Simply snap off about 1 inch of the woody ends.

Save 6.5 g of fat per serving by preparing as directed using **Kraft Free** Ranch Fat Free Dressing and **Ritz** Reduced Fat Crackers. You will save 40 calories too!

3 ways to stretch out the weekend

- **Declare a wire-free day in your house.** Turn off the TV, computer and stereo, and spend the day at the park, playing board games, or attending a favorite sporting event.
- **Try to run errands and tackle chores during the week.** You'll be amazed at how much longer your weekend will feel when you're not running around with a mile-long to-do list.
- **Plan extra time around meals** so you can prepare recipes at a leisurely pace and linger over dessert.



Chocolate Mint Grasshopper Pie

Enjoy the perfect combination of chocolate and mint in this yummy no-bake dessert.

Prep: 15 min. | Total: 2 hours 15 min. (incl. refrigerating)

- 1 1/2 cups cold milk
- 1 pkg. (4-serving size) **Jell-O** Pistachio Flavor Instant Pudding & Pie Filling
- 2 cups thawed **Cool Whip** Whipped Topping, divided
- 6 **Double Stuf Oreo** Cool Mint Creme Chocolate Sandwich Cookies, chopped
- 1 **Oreo** Pie Crust (6 oz.)
- 1 square **Baker's** Semi-Sweet Baking Chocolate

POUR milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 1/2 cups of the whipped topping and the chopped cookies. Spoon into pie crust. Spread with remaining 1/2 cup whipped topping.

MELT chocolate as directed on package; drizzle over pie.

REFRIGERATE 2 hours or freeze until firm. If frozen, let stand about 10 min. at room temperature or in refrigerator to soften before serving. Store leftovers in refrigerator or freezer.

Makes 8 servings, 1 piece each.

Save 50 calories per serving by preparing as directed with fat free milk, **Jell-O** Pistachio Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling and **Cool Whip Lite** Whipped Topping.

outside the box

Start with a box of cake mix and end up with a variety of deliciously simple desserts, perfect for any occasion. You won't believe how much time you'll save, and your guests won't believe you didn't make it from scratch!

Double-Chocolate Strawberry Shortcake

If you love chocolate-covered strawberries, you'll love this moist dessert layered with chocolate cake, fresh strawberries and creamy pudding.

Prep: 15 min. | Total: 2 hours 20 min. (incl. refrigerating)

- 1 pkg. (2-layer size) chocolate cake mix
- 3/4 cup cold milk
- 1 pkg. (4-serving size) **Jell-O** Chocolate Flavor Instant Pudding & Pie Filling
- 1 1/2 cups thawed **Cool Whip** Whipped Topping
- 3 Tbsp. strawberry jam
- 2 cups sliced fresh strawberries, divided
- 1 tsp. powdered sugar

PREHEAT oven to 350°F. Prepare cake batter and bake as directed on package for two 9-inch round baking pans. Cool in pans on wire racks 10 min. Loosen cakes from sides of pans. Invert onto racks; gently remove pans. Cool completely.

POUR milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 min. (Mixture will be thick.) Gently stir in whipped topping.

PLACE 1 cake layer on serving plate; spread with jam. Top with layers of half each of the pudding mixture and strawberries; cover with remaining cake layer. Top with remaining pudding mixture. Refrigerate at least 1 hour. Top with remaining strawberries and sprinkle with sugar just before serving. Store leftovers in refrigerator.

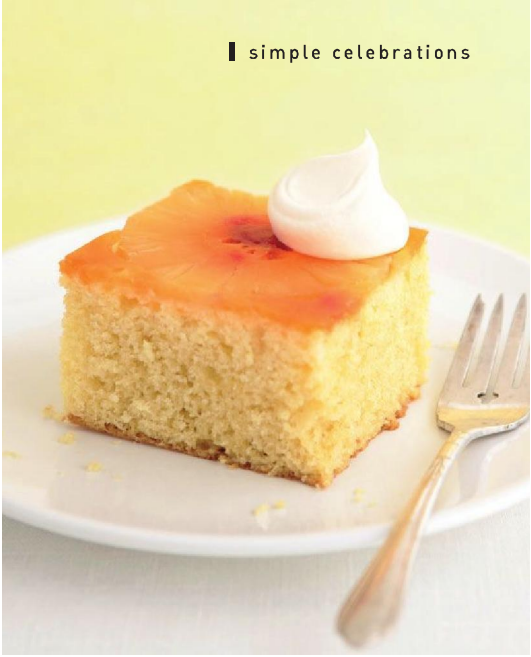
Makes 16 servings, 1 piece each.

SUBSTITUTE: Prepare as directed, using **Jell-O** Vanilla Flavor Instant Pudding & Pie Filling.

READER REVIEW ★ ★ ★ ★ ★

"My family loved this pretty dessert. The chocolate was a new twist on an old family favorite. They called this recipe a 'keepie'." – Terri, FL

We'd love to hear what you think.
Visit kraftfoods.com to rate this or any Kraft recipe.



Upside-Down Sunshine Cake

When April showers get you down, put a smile on everyone's face with this sunny, fruity cake.

Prep: 10 min. | Total: 40 min.

- 1 pkg. (2-layer size) yellow cake mix
- 1 pkg. (4-serving size) **Jell-O** Brand Orange Flavor Gelatin
- 1 can (20 oz.) **Dole** pineapple rings, drained
- 10 maraschino cherries
- 3/4 cup thawed **Cool Whip** Whipped Topping

PREHEAT oven to 350°F. Prepare cake batter as directed on package; set batter aside. Spray 13x9-inch baking dish generously with cooking spray. Sprinkle dry gelatin mix onto bottom of dish. Top with pineapple rings; place cherry in center of each ring.

POUR batter evenly over fruit in dish.

BAKE 30 min. or until wooden toothpick inserted in center comes out clean. Cool in dish on wire rack 5 min. Loosen cake from sides of dish. Invert onto serving platter; gently remove dish. Cool completely. Serve topped with the whipped topping.

Makes 12 servings, 1 piece each.

VARIATION: To make an Upside-Down Peachy-Keen Cake, omit cherries. Prepare recipe as directed, using **Jell-O** Brand Raspberry Flavor Gelatin and substituting 1 drained can (15 oz.) sliced peaches for the pineapple.

Soft & Chewy Chocolate-Peanut Butter Cookies

Just because the box has a picture of a cake on it, there's no reason to stop there. Everyone will rave over these incredibly chewy cookies.

Prep: 10 min. | Total: 18 min.

- 1 pkg. (2-layer size) devil's food cake mix
- 4 oz. (1/2 of 8-oz. pkg.) **Philadelphia** Cream Cheese, softened
- 1/2 cup peanut butter
- 1 egg

PREHEAT oven to 375°F. Place all ingredients in large bowl. Beat with electric mixer on low speed 2 min. Beat on medium speed an additional 2 min.

SHAPE into 1-inch balls. Place, 2 inches apart, on baking sheets. Flatten each ball, in criss-cross pattern, with tines of fork dipped in sugar.

BAKE 7 to 8 min. or until edges of cookies are set. Cool 2 min. on baking sheets. Remove to wire racks; cool completely.

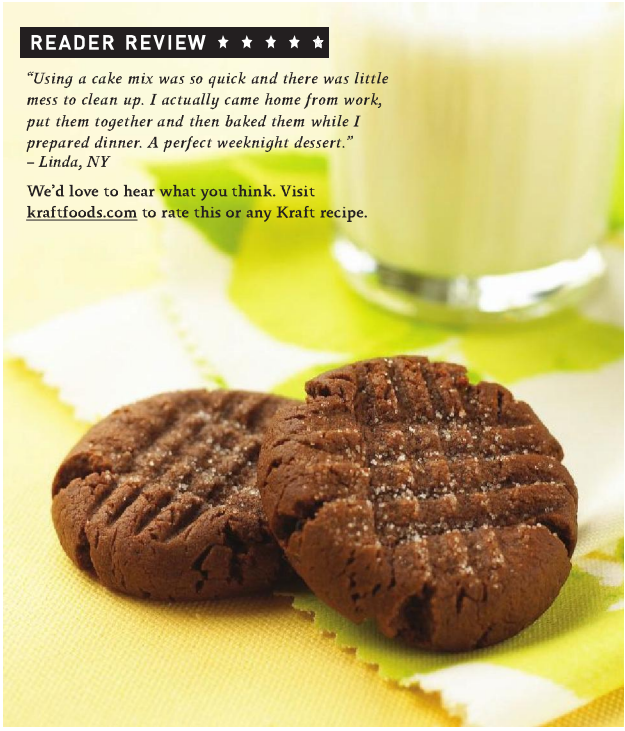
Makes 3 1/2 doz. or 21 servings, 2 cookies each.

JAZZ IT UP: Add 1/2 cup chopped **Planters Cocktail** Peanuts to dough before shaping into balls and baking as directed.

READER REVIEW ★ ★ ★ ★ ★

"Using a cake mix was so quick and there was little mess to clean up. I actually came home from work, put them together and then baked them while I prepared dinner. A perfect weeknight dessert."
– Linda, NY

We'd love to hear what you think. Visit kraftfoods.com to rate this or any Kraft recipe.



Lemon-Cream Cheese Cupcakes

Frosted with luscious, fluffy cream cheese frosting, these mini cakes couldn't be easier to make.

Prep: 10 min. | Total: 1 hour 34 min. (incl. cooling)

- 1 pkg. (2-layer size) white cake mix
- 1 pkg. (4-serving size) **Jell-O** Lemon Flavor Instant Pudding & Pie Filling
- 1 cup water
- 4 egg whites
- 2 Tbsp. oil
- 1 pkg. (16 oz.) powdered sugar
- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- 1/4 cup (1/2 stick) butter, softened
- 2 Tbsp. lemon juice

PREHEAT oven to 350°F. Beat cake mix, dry pudding mix, water, egg whites and oil in large bowl with electric mixer on low speed until moistened. (Batter will be thick.) Beat on medium speed 2 min. Spoon batter evenly into 24 paper-lined 2 1/2-inch muffin cups.

BAKE 21 to 24 min. or until wooden toothpick inserted in centers comes out clean. Cool in pans 10 min.; remove to wire racks. Cool completely.

MEANWHILE, beat sugar, cream cheese, butter and juice with electric mixer on low speed until well blended. Frost cupcakes.

Makes 24 servings, 1 cupcake each.

JAZZ IT UP: Stir 1 tsp. grated lemon peel into frosting mixture. Garnish with additional grated lemon peel.

OUR FAVORITE DESSERT: luscious and lovely

"Layers of spongy cake and luxurious, creamy filling are the perfect spring combo. This is one of those recipes that I love to keep in my back pocket. It works for a dinner party, a shower, a coffee get-together, or even a weeknight dinner – not many recipes have that kind of versatility! And the best part is that prep is a snap." – Eileen Hatcher, Kraft Kitchens

KRAFT KITCHENS' PICK

Angel Lush with Pineapple

Prep: 15 min. | Total: 1 hour 15 min. (incl. refrigerating)

- 1 pkg. (4-serving size) **Jell-O** Vanilla Flavor Instant Pudding & Pie Filling
- 1 can (20 oz.) **Dole** Crushed Pineapple in Juice, undrained
- 1 cup thawed **Cool Whip** Whipped Topping
- 1 prepared round angel food cake (10 oz.)
- 10 fresh strawberries

MIX dry pudding mix and pineapple in medium bowl. Gently stir in whipped topping.

CUT cake horizontally into 3 layers. Place bottom cake layer on serving plate; top with one-third of the pudding mixture. Repeat layers 2 times.

REFRIGERATE at least 1 hour. Top with strawberries just before serving. Store leftovers in refrigerator.

Makes 10 servings, 1 piece each.

SUBSTITUTE: Prepare as directed, using **Jell-O** Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling and **Cool Whip Lite** Whipped Topping.

quick chicken choices

These super-quick chicken dishes are the perfect way to spring into some new recipes. Ready in 30 minutes or less, they'll help you get dinner on the table in a flash!

KRAFT KITCHENS' PICK

Simple Layered Fiesta Salad

Beat the clock with this filling dinner salad that can be tossed together in just ten minutes!

Prep: 10 min. | Total: 10 min.

- 6 cups torn romaine lettuce
- 1 can (15 oz.) black beans, rinsed, drained
- 1 cup frozen corn, thawed, drained
- 1 1/2 cups chopped cooked chicken
- 1/2 cup **Taco Bell®** **Home Originals®** Thick 'N Chunky Salsa
- 1 cup **Kraft** Natural Three Cheese Crumbles
- 1/2 cup **Kraft** Ranch Dressing
- 1 oz. tortilla chips

PLACE lettuce in bottom of glass serving bowl or on serving platter.

LAYER evenly with beans, corn, chicken, salsa and cheese.

DRIZZLE with dressing; top with chips.

Makes 4 servings, 2 cups each.

Save 80 calories and 8 grams of fat per serving by preparing as directed with **Kraft** 2% Milk Reduced Fat Colby & Monterey Jack Cheese Crumbles, **Kraft** Light Ranch Reduced Fat Dressing and baked tortilla chips.

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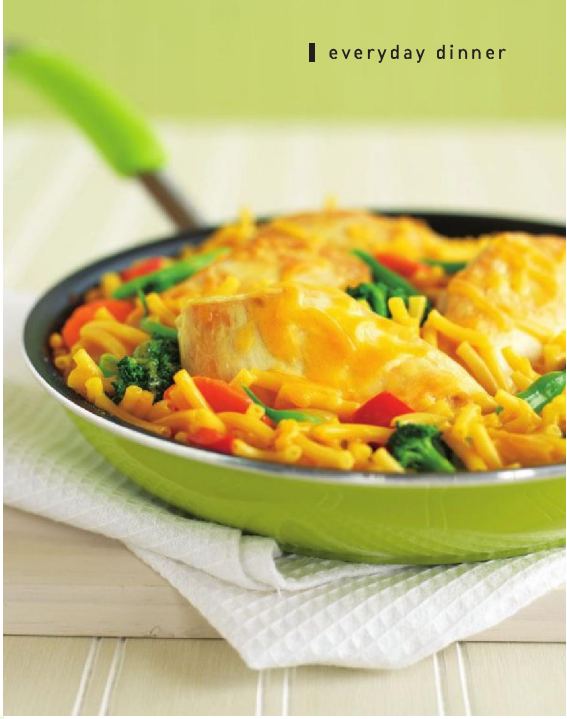


Extra Cheesy Chicken and Noodles

You only need five ingredients and 25 minutes to whip up this quick chicken meal that both kids and adults will love.

Prep: 5 min. | Total: 25 min.

- 4 small boneless skinless chicken breast halves (1 lb.)
- 2 cups frozen vegetable blend, thawed, drained
- 1 pkg. (7 1/4 oz.) **Kraft** Macaroni & Cheese Dinner
- 2 cups water
- 1 cup **Kraft** Shredded Cheddar Cheese, divided

HEAT large skillet sprayed with cooking spray on medium-high heat. Add chicken; cover. Cook 2 min. on each side or until browned.

ADD vegetables, Macaroni, Cheese Sauce Mix, water and 1/2 cup of the cheese; stir. Bring to boil; cover. Reduce heat to low; simmer 12 min. or until chicken is cooked through (165°F), stirring occasionally.

SPRINKLE with remaining 1/2 cup cheese; cover. Let stand 5 min.

Makes 4 servings.

Cheesy Chicken Roll-ups

Jump-start supper with this simple yet delicious Tex-Mex dish that can be made in just 25 minutes with leftover or store-bought rotisserie chicken.

Prep: 10 min. | Total: 25 min.

- 8 **Taco Bell® Home Originals®** Flour Tortillas
- 1/2 cup **Taco Bell® Home Originals®** Thick 'N Chunky Salsa
- 2 cups shredded cooked chicken
- 1 cup **Kraft** Shredded Colby & Monterey Jack Cheese
- 2 cups shredded lettuce
- 1 large tomato, chopped

PREHEAT oven to 350°F. Top each tortilla with salsa and chicken. Fold in opposite sides of each tortilla, then roll up burrito-style.

ARRANGE tortillas, seam-sides down, in 8-inch square baking dish. Sprinkle with cheese.

BAKE 15 min. or until cheese is melted. Sprinkle with lettuce and tomato.

Makes 4 servings, 2 roll-ups each.

SERVING SUGGESTION: Serve with **Breakstone's** or **Knudsen** Sour Cream, chopped avocado and chopped fresh cilantro.

Taco Bell® and Home Originals® are trademarks owned and licensed by Taco Bell Corp.

Pulled Chicken Sandwiches

These saucy chicken sandwiches are ready in no time. You have to try them to believe them!

Prep: 5 min. | Total: 25 min.

- 1 lb. boneless skinless chicken thighs
- 1 onion, sliced
- 1/2 cup **Kraft** Original Barbecue Sauce
- 1/4 cup water
- 1 Tbsp. brown sugar
- 1 French bread baguette, 16 to 20-inches long (about 10 oz.)
- 4 **Kraft** Singles

COOK chicken and onions in skillet on medium-high heat 8 min., stirring occasionally.

ADD barbecue sauce, water and sugar; stir. Reduce heat to medium; cover. Cook an additional 7 min. or until chicken is cooked through (165°F).

REMOVE chicken from skillet. Shred chicken with 2 forks or chop into small pieces. Return to skillet; stir until evenly coated with sauce. Cut baguette crosswise into 4 pieces. Cut each piece lengthwise in half. Fill with chicken mixture and Singles.

Makes 4 servings, 1 sandwich each.

SUBSTITUTE: For a rich, deli taste, prepare as directed using **Kraft** Singles Select.

Shred chicken with forks or chop into small pieces.

READER REVIEW ★ ★ ★ ★ ★

"This is a great make-ahead main dish and is really easy to warm up. It would be great as leftovers, too–maybe next time!" – Janie, PA

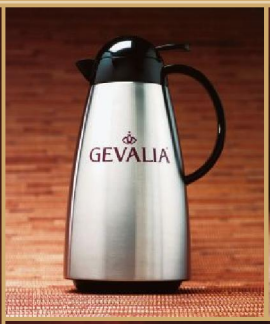
We'd love to hear what you think. Visit kraftfoods.com to rate this or any Kraft recipe.

Swift sweet treat

You can't get any faster than picking up a package of **Jell-O** Chocolate Pudding Snacks for a delicious dessert treat!

Our Premium Collection

Everything you need to enjoy great coffee for just $14.95—a $171 value.



One sip is all it takes to realize this is a coffee as extraordinary as the offer it comes with. Simply choose two of our delicious coffees and you'll also receive a FREE Stainless Steel 12-Cup Programmable Coffeemaker, Thermal Carafe and Travel Mug. There's no further obligation after your third additional Gevalia delivery. Order today.

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Convenient Billing. Coffees vary from $5.95 to $7.45 plus shipping and handling. Pay upon delivery. Or for added convenience, use a credit card, and subsequent deliveries will be billed to your card. Coffee prices are subject to change.

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KL	☐	Signature Blend	☐ Regular (R) ☐ Decaf. (D)
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F	☐	Colombia	☐ Whole Bean (I) ☐ Ground (2)
I	☐	Mocca Java	
Q	☐	Hazelnut**	
O	☐	French Vanilla**	*Whole bean available in 7-oz. packages only. **Not available in whole bean.
L	☐	Mocha**	
P	☐	Irish Creme**	

Choose coffeemaker color:

☐ White (WH-SS-MS) ☐ Black (BL-SS-MS)

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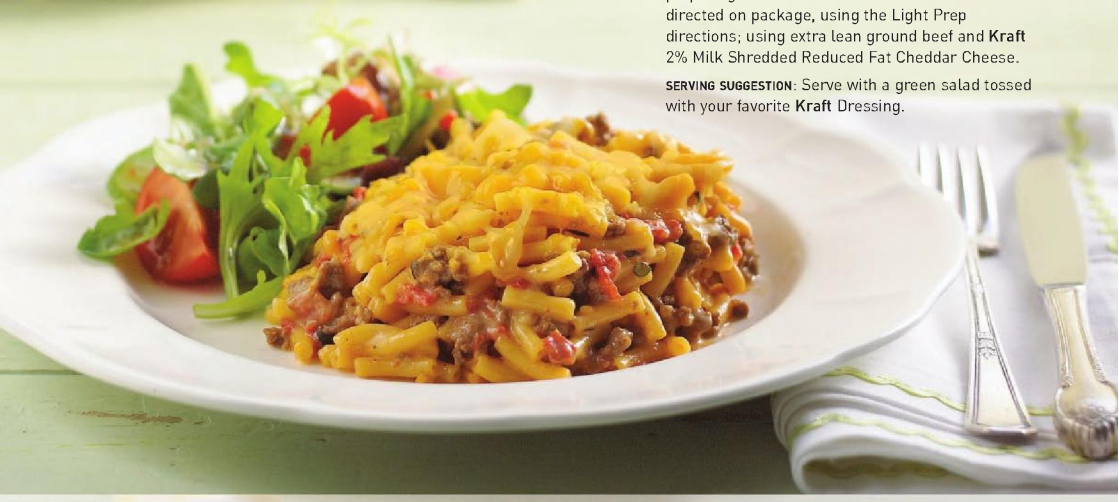
budget-friendly fare

Going easy on the wallet doesn't mean you have to scrimp on taste at dinnertime. This money-saving idea feeds four people for under $15 and will make your mouth water, too!



Cheddar Macaroni Beef Casserole

This cheesy twist on a comfort food classic will please the whole family.

Prep: 20 min. | Total: 30 min.

- 1 pkg. (7 1/4 oz.) **Kraft** Macaroni & Cheese Dinner
- 1 lb. lean ground beef
- 1 can (14 1/2 oz.) Italian-style stewed tomatoes, undrained
- 1/2 tsp. dried oregano leaves or dried basil leaves
- 1/2 cup **Kraft** Shredded Cheddar Cheese

PREHEAT oven to 400°F. Prepare Dinner in large saucepan as directed on package, omitting butter. Meanwhile, brown meat in large nonstick skillet on medium-high heat; drain. Add tomatoes and oregano; mix well. Bring to boil.

ADD meat mixture to Dinner; spoon into 9-inch square baking dish. Sprinkle with cheese.

BAKE 10 min. or until cheese is melted and casserole is heated through.

Makes 4 servings, 1 3/4 cups each.

Save 40 calories and 6 grams of fat per serving by preparing **Kraft** Macaroni & Cheese Dinner as directed on package, using the Light Prep directions; using extra lean ground beef and **Kraft** 2% Milk Shredded Reduced Fat Cheddar Cheese.

SERVING SUGGESTION: Serve with a green salad tossed with your favorite **Kraft** Dressing.

Sweet surrender

Cap off this tasty weeknight meal with a scrumptious treat. Three **Oreo** Cookies and a tall glass of milk will satisfy even the sweetest tooth.

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YOU JUST MADE THEIR LUNCH

KIDS LOVE THE ONE IN THE BLUE BOX 'CAUSE YOU MAKE IT WITH FRESH MILK AND KRAFT CHEESE.

www.kraftfoods.com

The “Okay, maybe just a sliver” cheesecake.

PHILLY MAKES A BETTER CHEESECAKE.

During tests of plain NY style cheesecake made with PHILADELPHIA Cream Cheese versus store-brand versions, consumers rated PHILLY cheesecake as better tasting.

PHILADELPHIA NEW YORK-STYLE SOUR CREAM-TOPPED CHEESECAKE

Prep: 15 minutes plus refrigeration

Bake: 50 minutes

- 1-1/2 cups HONEY MAID Graham Cracker Crumbs
- 1/4 cup (1/2 stick) butter, melted
- 1-1/4 cups sugar, divided
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 2 tsp. vanilla, divided
- 1 container (16 oz.) BREAKSTONE'S or KNUDSEN Sour Cream, divided
- 4 eggs
- 2 cups mixed berries

PREHEAT oven to 325°F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Mix crumbs, butter and 2 Tbsp. of the sugar; press firmly onto bottom of prepared pan.

BEAT cream cheese, 1 cup of the remaining sugar and 1 tsp. of the vanilla in large bowl with electric mixer on medium speed until well blended. Add 1 cup of the sour cream; mix well. Add eggs, one at a time, beating on low speed after each addition just until blended. Pour over crust.

BAKE 40 min. or until center is almost set. Mix remaining sour cream, 2 Tbsp. sugar and 1 tsp. vanilla until well blended; carefully spread over cheesecake. Bake an additional 10 min. Cool. Cover; refrigerate 3 hours or overnight. Lift cheesecake from pan, using foil handles. Cut into 16 pieces. Top with mixed berries just before serving. Store leftover cheesecake in refrigerator.

Makes 16 servings, one piece each.

KRAFT PHILADELPHIA

A LITTLE TASTE OF HEAVEN.

creamcheese.com

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just desserts

Why not enjoy a delectable dessert this evening? These fast and fabulous after-dinner treats are perfect for busy weeknights ... and easy as 1, 2, 3.

Oreo Split

1. SPOON 2 **Jell-O** Chocolate Pudding Snacks into 2 small bowls.
2. SLICE 1 banana lengthwise and crosswise, and insert 2 slices into pudding in each bowl.
3. TOP each with 2 Tbsp. of **Cool Whip** Whipped Topping and 1 crumbled **Oreo** Chocolate Sandwich Cookie.

Makes 2 servings.

Nilla Dippers

1. SPREAD 6 **Nilla** Wafers each with 1 tsp. peanut butter, and top each with another wafer to make 6 cookie sandwiches.
2. MICROWAVE 1 square **Baker's** Semi-Sweet Baking Chocolate in microwaveable bowl on HIGH for 30 sec. or until melted.
3. DIP each cookie sandwich halfway into the melted chocolate then place on waxed paper. Refrigerate 10 min. or until chocolate is set.

Makes 6 servings, 1 cookie sandwich each.

Tonight, Sicily will conquer Hungry.

Get the family together for spicy ham, sweet Italian sausage, salami, basil, zesty marinara, fontina, mozzarella and parmesan cheeses. **In your grocer's freezer.**

cpkfrozen.com

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SMART SUPPER: saucy sizzle

Liven up your weeknight with a peppery Asian-style stir-fry made deliciously sensible.

Saucy Pepper Steak

The barbecue sauce in this dish deepens the flavor and adds a tasty kick.

Prep: 20 min. | Total: 35 min.

- 1 green bell pepper, cut into strips
- 1 red bell pepper, cut into strips
- 1 yellow bell pepper, cut into strips
- 1 small onion, cut into strips
- 1 lb. well-trimmed boneless beef sirloin steak, cut into strips
- 2 cloves garlic, minced
- 1/2 tsp. black pepper
- 3 Tbsp. lite soy sauce
- 1/2 cup **Kraft** Original Barbecue Sauce
- 2 cups hot cooked brown rice

HEAT large nonstick skillet sprayed with cooking spray on medium-high heat. Add bell peppers and onions; cook and stir 6 to 8 min. or until vegetables are crisp-tender. Transfer to large bowl; cover to keep warm.

ADD meat, garlic and black pepper to same skillet; cook and stir 3 min. Add soy sauce; cook 1 min. or until meat is cooked through, stirring occasionally. Add barbecue sauce; cook until heated through.

SPOON meat mixture into bowl with vegetables; toss gently. Serve over rice.

Makes 4 servings.

CAL 330, FAT 6g (sat 2g), CHOL 60mg, SODIUM 870mg, CARB 43g, FIBER 4g, SUGARS 14g, PROTEIN 25g, VIT A 25%DV, VIT C 110%DV, CALCIUM 4%DV, IRON 20%DV

SUBSTITUTE: If yellow peppers are not available, substitute another red or green pepper.

READER REVIEW ★ ★ ★ ★ ★

"The barbecue sauce made all the flavors intensify, which really added to the overall taste of this recipe. It added a bit of excitement to my dinner."

– Wendy, IL

We'd love to hear what you think. Visit kraftfoods.com to rate this or any other recipe.

Before I could say

COME AND GET IT

they came and got it.

That creamy, big cheese taste of Velveeta Shells and Cheese is a surefire crowd-pleaser. You just can't beat Velveeta!

The POWER TO PLEASE!

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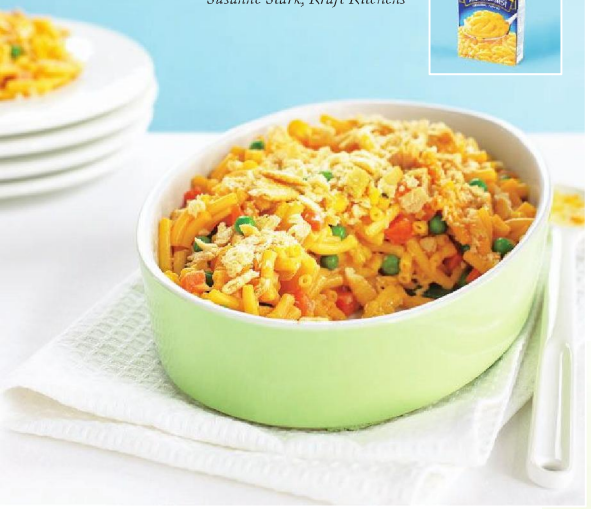
chef's secret

Who says you always have to make dinner from scratch? With the help of a couple shortcut tricks (a.k.a. handy pantry staples), you're almost finished before you even begin.

"My pantry is never without a box of mac & cheese. It's such a quick and versatile ingredient."

Susanne Stark, Kraft Kitchens



Speedy Tuna "Casserole"

Jump-start this classic dish with mac & cheese. It can be whipped up in a flash on the stovetop, instead of in the oven.

Prep: 5 min. | Total: 20 min.

- 1 pkg. (7 1/4 oz.) **Kraft** Macaroni & Cheese Dinner
- 1 cup frozen mixed vegetables (peas, carrots, corn)
- 1 can (6 oz.) white tuna in water, drained, flaked
- 8 **Ritz** Crackers, crushed

PREPARE Dinner in large saucepan as directed on package, adding vegetables to the boiling water for the last 2 min.

ADD tuna; mix lightly.

TOP with cracker crumbs just before serving.

Makes 4 servings, 1 1/4 cups each.

SUBSTITUTE: Prepare as directed, using 1/4 cup french-fried onions in place of the crackers.

"I love using prepared meatballs. They're wonderful time-savers. All I have to do is re-heat them and add a great sauce."

Michele McAdoo, Kraft Kitchens

Simple Sweet 'N Sour Meatball Simmer

Prep: 5 min. | Total: 15 min.

- 12 oz. (3/4 of 16-oz. pkg.) frozen prepared meatballs
- 1 pkg. (16 oz.) frozen stir-fry vegetables (sliced green, red and yellow peppers and white onions)
- 1/4 cup apricot jam
- 1/4 cup **Kraft Catalina** Dressing
- 2 Tbsp. soy sauce

COMBINE all ingredients in large skillet.

COOK on medium-high heat 10 min. or until meatballs and vegetables are heated through, stirring occasionally.

SERVE over hot cooked rice or pasta, if desired.

Makes 4 servings, 1 cup each.

JAZZ IT UP: For extra flavor, add 1/2 tsp. each ground ginger and garlic powder to the sauce while cooking.

Yes. It really tastes this deli fresh.

Oscar Mayer Deli Fresh Shaved Meats are sliced, packed and sealed at the peak of freshness.

For the love of lunch.

take-along lunch box

Avoid the lunchtime lineups and pack a great brown bag bite you'll look forward to. More practical than purchasing every day, your fantastic, easily assembled spread will surely make you the envy of the lunchroom.

stack up

Simply Terrific Turkey BBQ Sandwich

Sweet BBQ sauce gives this grown-up sandwich a delicious off-the-grill flavor.

Makes 1 serving.

CAL 240, FAT 7g (sat 2.5g), CHOL 35mg, SODIUM 1130mg, CARB 28g, FIBER 2g, SUGARS 8g, PROTEIN 17g, VIT A 20%DV, VIT C 4%DV, CALCIUM 30%DV, IRON 15%DV

SERVING SUGGESTION: Serve with a crisp **Claussen** Pickle or sliced cucumbers.

pack up

Round out your homemade sandwich with yummy effortless snacks.

- **Crystal Light** On The Go Green Tea Mix, prepared
- **Kraft** Snackables 2% Milk String Cheese
- **Jell-O** Sugar Free Gelatin Snack Strawberry

beyond breakfast

Recently, we gave our Kraft Kitchens experts a box of **Post Honey Bunches of Oats** Cereal and challenged them to take this favorite breakfast standby and turn it on its head. It didn't take them long to come back with some satisfying snack and dessert ideas, perfect for any busy household.

Devanee's Peachy Treat

"Warm fruit crisp is a family favorite at my house, but I don't always have the time, or the energy, to whip one up. That's why I came up with this speedy version: Sprinkle some peaches with cinnamon and microwave for about 30 seconds. Then, dish some frozen yogurt in a bowl, top it with the warm peaches, and sprinkle some **Post Honey Bunches of Oats** Cereal on top. Yum."

Quick Peach Crisp

- 1/2 cup drained canned peach slices in light syrup
- Dash ground cinnamon
- 1/2 cup frozen vanilla low-fat yogurt
- 1/4 cup **Post Honey Bunches of Oats** with Almonds Cereal

Makes 1 serving.

CAL 160, FAT 4g (sat 1.5g), CHOL 0mg, SODIUM 95mg, CARB 29g, FIBER 2g, SUGARS 19g, PROTEIN 4g, VIT A 10%DV, VIT C 4%, CALCIUM 6%DV, IRON 15%DV

Susanne's Chocolatey Bites

"Recently, I invited a few neighbors over for coffee, but I realized I didn't have time to head to the store for a sweet treat. Instead, I sought inspiration from the pantry. I took two squares of **Baker's** Chocolate, melted them according to the package directions, and then mixed in some **Post Honey Bunches of Oats** Cereal. I dropped the mixture into 8 mounds on some waxed paper and refrigerated them for about 10 minutes. Everyone thought I had been baking up a storm. Little did they know!"

Haystack Bunches

- 2 squares **Baker's** Semi-Sweet Baking Chocolate
- 1 cup **Post Honey Bunches of Oats** with Almonds Cereal

Makes 4 servings, 2 haystacks each.

Susan's Anytime Pick-Me-Up

"During the week, my schedule gets packed. I need to have quick and satisfying snacks on-hand to get me through the day. One of my favorite solutions is to pair **Post Honey Bunches of Oats** Cereal with some fruity yogurt. It's a great, any-time-of-day snack."

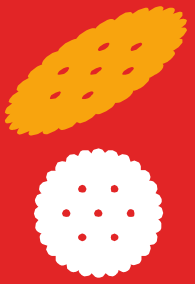
Yogurt Crunch

- 1 container (6 oz.) strawberry low-fat yogurt
- 1/2 cup **Post Honey Bunches of Oats** Cereal

Makes 1 serving.

CAL 260, FAT 3.5g (sat 1g), CHOL 10mg, SODIUM 230mg, CARB 50g, FIBER 1g, SUGARS 34g, PROTEIN 8g, VIT A 10%DV, VIT C 4%, CALCIUM 20%DV, IRON 35%DV

Step 1: Open box.
How's that for an easy recipe?



Ritz. Open for fun.

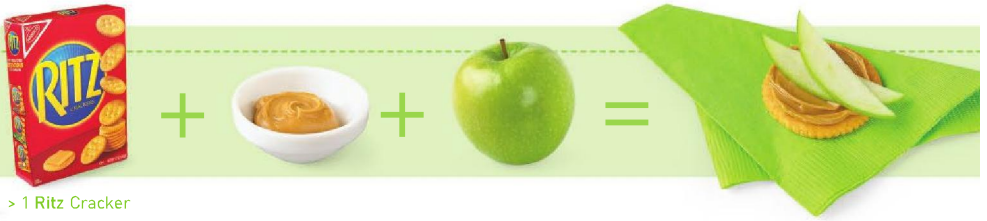
Ritz. Open for fun.™. ©2008 KF Holdings

add it up

"When you're hungry for a snack that's sure to hit the spot, just add up these delicious items and kick back. It's that simple!"

Michele McAdoo, Kraft Kitchens

> 1 **Kraft Easy Mac** cup (2.05 oz.)
> 1 Tbsp. **Taco Bell® Home Originals®** Thick 'N Chunky Mild Salsa
> 1 tsp. **Breakstone's** or **Knudsen** Sour Cream



> 1 **Ritz** Cracker
> 2 tsp. peanut butter
> 2 thin slices of apple

> 1 **Taco Bell® Home Originals®** Flour Tortilla
> 1 **Kraft** Singles
> 1 scrambled egg

> 1/4 cup **Philadelphia** Cream Cheese Spread
> 1 Tbsp. **Taco Bell® Home Originals®** Thick 'N Chunky Mild Salsa
> 16 **Wheat Thins** Snack Crackers

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15 minute prep

Angel Lush with Pineapple

Prep: 15 min. plus refrigeration

1 pkg. (4-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
1 can (20 oz.) DOLE® Crushed Pineapple in juice, undrained
1 cup thawed COOL WHIP Whipped Topping
1 prepared round angel food cake (10 oz.)
1 cup fresh mixed seasonal berries

MIX dry pudding mix and pineapple in medium bowl. Gently stir in whipped topping.

CUT cake horizontally into 3 layers. Place bottom cake layer on serving plate; top with ⅓ of the pudding mixture. Repeat layers 2 times.

REFRIGERATE at least 1 hour. Top with berries just before serving. Store leftovers in refrigerator.

Makes 10 servings

For other great recipes, visit jello.com and coolwhip.com

TIP TO CUT CAKE: Use toothpicks to mark cake into 3 layers. Then cut using a serrated knife in sawing motion.

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"Simple ways to get the party hopping."

Katie Brown, Lifestyle Expert and TV Host. JELL-O Brand and Cool Whip are proud sponsors of the Katie Brown Workshop on Public Television.

20 minute prep Strawberry Whipped Sensation

Prep: 20 min. plus freezing

4 cups fresh strawberries, divided
1 can (14 oz.) sweetened condensed milk
¼ cup lemon juice
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
8 OREO Chocolate Sandwich Cookies, finely chopped
1 Tbsp. butter, melted

LINE 8x4-inch loaf pan with foil. Mash 2 cups of strawberries in large bowl. Stir in condensed milk, juice and 2 cups of the COOL WHIP; pour into pan.

TOP with combined chopped cookies and butter; press into mixture. Cover.

FREEZE at least 6 hours. To serve, invert onto plate. Remove foil. Frost with remaining COOL WHIP. Top with remaining strawberries, sliced.

Makes 12 servings

"Who needs chocolate bunnies when you have JELL-O JIGGLERS."

Visit your local grocery store or jello.com for the recipe and how to get the new Easter molds.

better together

We asked readers to send us their favorite coffee-partner recipes and Louise Norris of Millbury, MA, submitted her Bacon, Cheese & Tomato Crescents. These tasty bites are the perfect accompaniment to a cup of **Maxwell House** Coffee, which is now made from 100% Arabica beans.

Bacon, Cheese & Tomato Crescents

Prep: 15 min. | Total: 30 min.

- 1 can (8 oz.) refrigerated crescent dinner rolls
- 4 oz. (1/2 of 8-oz. pkg.) **Philadelphia** Cream Cheese, softened
- 1/4 cup finely chopped tomatoes
- 1/4 cup finely chopped red peppers
- 4 slices **Oscar Mayer** Bacon, crisply cooked, drained and chopped

PREHEAT oven to 375°F. Separate dough into 8 triangles; spread with cream cheese. Top evenly with remaining ingredients.

ROLL up, starting at shortest side of each triangle. Place, point-sides down, on baking sheet.

BAKE 12 to 15 min. or until golden brown. Serve warm.

Makes 8 servings, 1 filled crescent each.

SIZE-WISE: When serving as appetizers, balance these indulgent crescents with a fresh vegetable platter.

SUBSTITUTE: Swap in **Philadelphia** Chive & Onion Cream Cheese Spread for the cream cheese.

"I can't think of anyone who wouldn't love a buttery crescent flavored with delicious bacon, tomato and cream cheese filling. A cup of coffee caps it off perfectly."

Louise Norris, Millbury, MA

what's online

Want to know more about **Maxwell House** Coffee's switch to 100% Arabica beans? Go to brewsomegood.com for more information on this product quality improvement.

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CALORIES 250, FAT 5g (sat 3g), CARB 43g, FIBER 1g, PROTEIN 7g

Tortilla and egg, Add It Up 55
CALORIES 240, FAT 12g (sat 5g), CARB 19g, FIBER <1g, PROTEIN 12g

healthy living

Our Healthy Living sun indicates a recipe that was designed with your health in mind.

Nutrition information indicated is per serving, but does not reflect suggested alternate or optional ingredients. Additional nutrition information for all of these recipes is available at kraftfoods.com

N/A means not available.

family ties

Pudding is always a hit with my children when they come over for Sunday dinner. It brings back good memories of when they used to help out in the kitchen. I remember my son went through a stage of making cupcakes with his friends whenever he had sleepovers. I even bought him a hand mixer for Christmas that year to encourage his interest in cooking. He still enjoys being in the kitchen to this day! Now that the kids are grown, I don't spend much time whipping up sweet treats from scratch. Instead, I like my desserts to be quick and easy to make. This coffee, chocolate and **Cool Whip** combination can't be beat and caps off any meal. Magic!

Beverly Popelas, West Newton, PA

Marvelous Mocha Pudding

Prep: 10 min. | Total: 10 min.

- 1 1/2 cups cold milk
- 1/2 cup brewed strong **Maxwell House** Coffee, cooled
- 1 pkg. (4-serving size) **Jell-O** Chocolate Flavor Instant Pudding & Pie Filling
- 12 **Oreo** Chocolate Sandwich Cookies, divided
- 1 1/2 cups thawed **Cool Whip** Whipped Topping

ADD milk and coffee to dry pudding mix in medium bowl. Beat with wire whisk 2 min. or until well blended.

SPOON half of the pudding mixture evenly into 4 dessert glasses. Crumble 2 cookies over each. Gently stir whipped topping into remaining pudding mixture; spoon evenly over desserts.

TOP with remaining 4 whole cookies. Store in refrigerator.

Makes 4 servings.

Save 100 calories and 5 grams of fat per serving by preparing as directed with fat free milk, **Jell-O** Chocolate Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling, **Cool Whip Lite** Whipped Topping and Reduced Fat **Oreo** Chocolate Sandwich Cookies.

SUBSTITUTE: Prepare as directed, using **Chips Ahoy!** Real Chocolate Chip Cookies.

MAKE AHEAD: Prepare as directed, omitting the whole chocolate cookie garnish. Cover and refrigerate until chilled. Top each with 1 of the remaining cookies just before serving.

email your recipes

Would you like to be our featured reader? Look for our call for submissions of your best recipes through email. Not signed up? You can join at kraftfoods.com/inbox – it's fast and free.

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